

PAST CHARDONNAY "ESTATE" REVIEWS

"Most Reliable Producers: U.S. Chardonnay- Based on the results of the last five years of the World Wine Championships, these are the names to remember, the best producers whose wines are dependable year after year. Where relevant, reserve bottlings and single-vine yard designation are noted in parenthesis: Premier U.S. Chardonnay Producers: Arrowood (Cuvee Michael Berthoug, Au Bon Climat (Reserve & Le Bouge), Beringer (Private Reserve), Chateau Ste. Michelle (reserve & Vineyard-designated bottlings), Ferrari-Carano (reserve), Fisher (Whitneys Vineyard) Flora Springs, Franciscan (Cuvee Sauvage), Gary Farrell, Grgich Hills, J. Phelps (Ovation, Kistler, Matanzas Creek, Newton, Patz and Hall, Peter Michael, Robert Mondavi (reserve), Rombauer, [*SIGNORELLO*](#), St. Francis, Stag's Leap Wine Cellars, Talbott,"- *WINE ENTHUSIAST*; (February 1998)

1999 CHARDONNAY ESTATE

******(FOUR STARS)**-Full bodied and fairly rich, this is an excellent Chardonnay, tasting of roasted nut, apple, vanilla and spicy oak."-*RESTAURANT WINE; Issue #82*

93 Points-So ripe, this bristles with flavor intensity, with a color deep as gold, with a power that parallels a port, if Port could be made from Chardonnay. But it's dry, focused on the meatier side of its fruit, on figs and peach, pumped up with chamomile-often a delicate flavor accent to finely grown chardonnay-here presented as chamomile on steroids. The wine raises any number of questions: What could you serve it with now? (Nothing less robust than a roast suckling pig); What will happen when it ages? (Though huge, it's neither overwrought or overripe, and well may go the distance); Where can I get some? (1,248 cases)-*WINE & SPIRITS MAGAZINE; August 2001*

90 Points-"Outstanding"-has a bouquet of ripe apple, tropical fruits, butterscotch, toast brown spices and vanilla. The flavors of apples, pineapple, peach, vanilla and buttered toast are full bodied with good depth followed by a long, fruity, creamy finish."-*THE INSIDER'S WINE LINE*; Volume 4, Number 3.

1998 CHARDONNAY ESTATE

*****(THREE STARS)**-General qualities: medium-bodied, light complexity, dry, balanced acidity, integrated oak. Color: pale yellow. Aromas: Anise, green apple, spicy, vanilla Flavors: apple, toasted grain, wet wood Other Descriptors: ripe, short finish, soft -" *WINE TODAY* by *TIM FISH, NORM ROBY*

92- "A long cool fermentation all in French oak lends this wine a jacket of big-time sophistication. Pear, pineapple and hazelnuts are the upfront flavors while honey and vanilla wrap up the finish. Quite a standout among '98 Napa Chardonnays"-

WINE ACCESS December 2000

ONE PUFF- "Scents of gala apples, pears and buttered toast with hints of vanilla are the clear focus of the nose, and while the wine hits all the stops in the mouth as well, it is seemingly a little light in volume than its pieces would seem to suggest. An extra bit of openness on the palate carries it nicely into the pleasant if slightly attenuated finish." - *CONNOISSEUR'S GUIDE*; September 2000

88 Points "HIGHLY RECOMMENDED" - *THE BEVERAGE TESTING INSTITUTE*; 2000

1997 CHARDONNAY ESTATE

******* (FIVE STARS)** - " Rich and complex: a full bodied, luscious Chardonnay, with intense pineapple, toast, baked bread, and toast aromas/flavors. Best Chardonnay we've tasted from Signorello." - *RESTAURANT WINE* (Issue #72)

91 Points- "Lots of ripe, complex fruit, and the smooth, creamy texture lets the fig, nutmeg, citrus and anise flavors flow together. Drink now through 2002." - *WINE SPECTATOR* (June 30, 1999 - Vol. 24, No. 5)

***** (THREE STARS)**- "Smoky-oak aroma with pineapple and citrus; good texture and acid balance; layered fruit; long, balanced finish. Perfect choice with foie gras, seafood gumbo." *THE SAN FRANCISCO CHRONICLE*- September 2000.

TWO PUFFS- "Energetic fruit is teamed up an attractive streak of smoky oak spice first in the nose an then in the moderately rich flavors of this nicely composed youngster, and the wine's combination of fruity depth and continuity marks it as one of the more successful Chardonnays in this review. Medium-full-bodied, slightly rounded in feel and finished with a bit of late-arriving coarseness, this one calls for keeping and should improve markedly over the next two or three years." - *CONNOISSEURS' GUIDE*; (April 1999)

91- "Brilliant yellow straw hue. Lean toast and yeast aromas smell like a first-rate Champagne. A rich entry leads to a supple, moderately full bodied palate with racy acidity and great flavor intensity. Complex and weighty but balanced. Very stylish." - *THE BEVERAGE TESTING INSTITUTE*; Winter Issue 2000

1996 CHARDONNAY ESTATE

92 Points- "Sharply focused, ripe, rich and lively, with complex, concentrated pear, apple, spice and peach flavors. A bright and lively style that finishes with vanilla and hazelnut. Drink now through 2002." - *WINE SPECTATOR* {**Highly Recommended List**} (July 31, 1998; Vol.23, No.6)

Rating: 94- "This is a pleasant, not too-touristy winery to visit and, while there is a tasting fee, the opportunity to sample high-priced, usually wonderful, palate-slammings, oak-influenced Cabernet, Chardonnay and Pinot Noir ends up making the fee not a bad deal. We discovered three outstanding only at the winery wines. The 96 Zinfandel is monstrous, ripe, with huge spice flavors and lovely sweet oak. Even bigger but with an incredible thick, velvety texture is the Petite Sirah, an over the top wine with rich blackberry fruit and a hint of pepper. With bright rich flavors and an exotic, most intriguing hint of anise and oriental spice, the Viognier is an amazingly distinct and well worth the price. Two new wines available in several markets and at the winery are the 96 Chardonnay and 95 Cabernet. Both are big, concentrated, and priced at the major league level. The Chardonnay is a winner, the Cabernet is all oak now, but may come around in a decade or two." - *NORM ROBY'S GUIDE TO WINERY DIRECT WINES*; (May 18, 1998; Volume 1, No. 3)

92 Points- "A high-end artisan winery located off the Silverado Trail in Napa, Signorello has set a clear goal to be among the best in Napa. Their '92 chardonnay is deep gold with aromas of citrus, white truffles, spice and wonderfully smooth stone fruit texture and flavor. There is a subtle restraint at work here that will repay again for two or more years. Enjoy this with a simple veal chop cooked medium-rare." - *WINE & SPIRITS* (October 1998 Vol. 17, No. 6)

TWO PUFFS- "Outgoing apple fruit tones are juxtaposed with extensive oakiness and hints of lees in the wine's expansive aromas. Excellent balance, a solid center of fruit, an agreeably viscous feel on the palate and impressive length all contribute to this wine's attractions. It will deliver very dependable service with richly flavored foods and has the potential to gain even more complexity if cellared for a few years." - *CONNOISSEURS' GUIDE*; (June 1998)

"Over the last twelve months, Wine & Spirits tasted 415 American Chardonnays, the following received the *strongest praise* from our critics {**92 points** Signorello 1996 Napa Valley Chardonnay Estate}" - *WINE & SPIRITS Top Ten* (April 1999; Vol. 18, No. 2)

1995 CHARDONNAY ESTATE

92 Points- "Straw colored with a bright yellow gold appearance. Moderately full-bodied. Balanced acidity. Moderate extract, heavy oak. Brown spice, vanilla, and sweet citrus. A firm, flavorsome and structured style with oak, and buttery through to the finish." - *WINE ENTHUSIAST MAGAZINE*; (Volume 10, Number 1; February 15, 1997)

92 Points- "Rich and complex, in a bold-style, with layers of ripe fig, pear, apple and pretty toasty oak shadings that add dimension and depth on the finish." - *WINE SPECTATOR* (June 15, 1997)

******(FOUR STARS)**- "Supple and full, this is a very fruity wine, tasting of hazelnut, peach, lemon, and new oak flavors."- *RESTAURANT WINE*(Volume #61)

Very Highly Recommended (92-100pts)- "Rich, full and toasty; a very viscous style that shows all of the concentration that can be achieved from low yields, ripe fruit and whole cluster pressing. It's obvious that no expense was spared to produce this masterpiece. Big and broad with layers of fruit, oak and a spicy licorice quality. There's plenty of acidity and body to suggest that this will improve over the next 5-7 years. You could certainly enjoy this now but the rewards will be even grater over time." - *THE WINE AUTHORITY*(Spring 1997; Issue #10)

1994 CHARDONNAY ESTATE

92 POINTS- " Nice pineapple, melon, pear and apple aromas in butter/butterscotch, clove, caramel, floral elements, smoke, cardamom, vanilla cream and oak, with light lees/yeast. Signorello consistently produces chardonnays with impeccable balance and integration of components. This wine is crisp, assertive, complex and beautifully-crafted with everything in harmony through the long lingering finish. Superb!"-*DMR WINE X*(February/March 1996)

87 POINTS- " Signorello's fleshy, chunky, toasty Chardonnay reveals good ripeness, muscle, meatiness, and extract. Although not the most complex Chardonnay, it is unquestionably satisfying and mouthfilling." *ROBERT M. PARKER, JR. 'S-THE WINE ADVOCATE* (2-23-96; Issue 103)

89 POINTS- " An elegant style wehre the ripe fig, pear and melon flavors are shaded by toasty oak. Turns complex and spicy on the finish, where the smoky flavors are a touch astringent." *WINE SPECTATOR*

RATING:88/82- "Lean structure, but with deep, intense fruit flavors... apple and some tropical notes... crisp, clean finish. Should work well with white-fleshed swim-fish and unlike many Chardonnays, is actually crisp enough to go with oysters." *MEAD ON WINE* (Vol. H, #22)

******(FOUR STARS)**- "Full, medium rich and slightly oaky, this is an excellent Chardonnay, with vanilla, oak, nut, and apple-like flavors." - *RESTAURANT WINE* (Issue #52)

89 Points- "Medium light body. Medium acid, fruit and oak. Minerals, lemon peel, flowers. Lemony, with bright fruit and a fresh impression. Creamy oak notes provide balance." - *WINE ENTHUSIAST*(volume 9, number 1, February 1996)

1993 CHARDONNAY ESTATE

(17)- "Has aromas and tastes of tropical fruit, apple, citrus, and smoky vanilla tones. It is full, rich and buttery, with good depth and balanced acidity --, bold

and delicious." *THE UNDERGROUND WINE JOURNAL* (Volume XVI, Numbers 3&4)

RATING: 88- "Lean, almost austere structure, but with satisfying apple and citrus flavors. Subtly oaked (for Signorello) with underlying butterscotch complexity." *MEAD ON WINE*- BY JERRY MEAD (Vol. #G, #38)

90 Points "Outstanding"- Beautiful tropical fruit, pear, melon and apple aromas in vanilla cream and toasty oak, with caramel, floral notes, butter/ butterscotch, spice/ clove and coffee. Crisp, elegantly crafted with wine offers fresh, ripe fruit flavors layered in butterscotch, caramel and vanilla cream, ending in a long lingering spicy/toasty-oak finish." - *WINES INTERNATIONAL* (11/94)

16 1/2 POINTS- "Scented with vanilla, citrus and apples. The lovely flavors of citrus, vanilla and peach are clean and fresh, with a crisp finish-very attractive." *THE WINE JOURNAL*

93 + Points- "Light gold in color with an outstanding nose, this is a complex wine with many layers of fruit, yeast and oak. Whole cluster barrel fermented with wild yeasts, 100% underwent malolactic, and it was further aged for 12 months sur lie in French oak." -*AMERICAN WINE REVIEW*(Volume 2, Number 2; March 1, 1995)

1992 CHARDONNAY ESTATE

RATING: B+- "Bright, clear yellow gold color, green tints. The nose reveals hints of barrel sweetness, vanilla and honey, along with strong aromas of green apples. The wine is full-bodied in the mouth, with high acidity, a firm palate imprint, and flavors of lemon, lime, grapefruit and green apple. The finish is long and resonant, with citrus and spicy oak staying on the palate for over a minute. Striking Chardonnay: given six months to settle down, I suspect the rating would be a notch higher." *MARK SPIVAK'S FLORIDA WINE BULLETIN* (May 1994; Issue No.25)

RATING: 92- "A 100 percent barrel-fermented white wine, using more than half brand new french oak barrels. For the really technically oriented, nearly all the wine underwent malolactic fermentation. All of the above explains the roasty, toasty, smoky, roast coffee bean and butterscotch aromas and flavors this wine delivers." *MEAD ON WINE-JERRY MEAD*

91 Points- "A rich and high extract style that packs in lots of complex flavors, with layers of honey, pear, toast and vanilla, with flavors that stay with you on a long, full finish. Drink now, but sure to hold through 1997." - *WINE SPECTATOR*; (March 15, 1994)

92 Points- "Aromatic, charred oak and leather like scents. Rich, lush pineapple and tart citrus fruit, woven within a seamless tapestry of oaky tannins and crisp

acids. Silky, smooth, complex finish of honeyed pear and oaky highlights." - *THE WINE NEWS; Taster's Choice* (April/May 1994)

ONE PUFF- "A wine of considerable character and power, this fascinating, but fairly uneven bottling presents a maddening mix of pluses and minuses. If abundantly oaky and complex, so too are the aromas colored by a bit of less appealing earthiness and, in the mouth, the wine is at once full, ripe, oaky, rough, slightly hot and faintly earthy. Ultimately, the wine's basic richness wins out over its distractions, but make no mistake, full-flavored dishes are a must when this one comes to the table." - *CONNOISSEURS' GUIDE*; (February 1994)

92 Points "OUTSTANDING"- "Luscious tropical fruit, melon and apple aromas mingling with caramel, butter, vanilla cream and toasty oak, with complements of cloves and floral hints. On the palate, this wine is rich, smooth, creamy, well balanced and superbly crafted, presenting ripe fruit flavors wrapped in cloves and butter, ending in a lingering, caramel, vanilla cream and toasty oak finish." - *Wines International*; Quarterly

1991 CHARDONNAY ESTATE

16.5- "Medium-light golden yellow; attractive, forward, floral, earthy, nutty, ripe Chardonnay fruit aroma with overtones of citrus and oak and a hint of butterscotch; medium-full body; rich on the palate with forward, slightly viscous, rounded, ripe, buttery, lemony flavors and notes of vanilla; lingering aftertaste. Above average quality. Highly recommended." *CALIFORNIA GRAPEVINE* (April/May 1993; Vol. 19, No.2)

86 POINTS- "Sweet, flowery aromas of banana, citrus and oak. Viscous, sweet butterscotch, orange and pineapple fruit in a nicely balanced package. Tart lemon and oak accents on a moderate finish." *THE WINE NEWS* (June/ July 1993)

92 Points- "Rich and lush; loaded with honey and vanilla." - *Anthony Dias Blue*

ONE PUFF- "Bright lightly lemony fruit carries a kiss of oak and toast in aromas that gradually favor more and more oak with warming, and the flavors are consistent with the nose in their mix of rich oak and zesty, slightly citrusy fruit. Very clean and nicely balanced in a medium-full-bodied style, the wine reiterates its oaky leanings in a lingering finish and should do well as an accompaniment to chicken dishes." - *CONNOISSEURS' GUIDE*; (May 1993)

86 "HIGHLY RECOMMENDED"- "Creamy aromas of pears, tropical fruit, vanilla, caramel, butterscotch and sweet oak. Elegantly styled, this soft, well crafted wine exhibits tropical fruit, melon and pear flavors framed by spice, ending in a caramel, butterscotch, vanilla and oak finish." - *WINE INTERNATIONAL Quarterly*

1990 CHARDONNAY ESTATE

16.5-"Medium light to medium golden yellow color; attractive, intense, toasty oak, spicy, lemony, ripe pear aroma which developed with airing in the glass; full body; big and assertive on the palate with intense, buttery, slightly viscous, rounded, toasty oak, ripe fruit flavors; lingering aftertaste. Above average quality. A relatively oaky Chardonnay, though there is also good depth of fruit. Highly recommended." *CALIFORNIA GRAPEVINE* (June-July 1992; Vol. 18, No. 3)

88 Points- "Smoky and elegant, with fig, vanilla and spice notes that are focused and attractive. Gains complexity and nuance on the finish, so you can drink it now or hold through 1993." - *WINE SPECTATOR*; (Vol. XVII, No. 6; June 30, 1992)

Wine of the month- "*One of the hottest wineries in Napa Valley, Signorello* is making splendid Pinot Noir, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc and Semillon. Its 1990 Chardonnay is a rich, full-bodied, buttery wine, with loads of apple-, pineapple- and popcorn-flavored fruit, that has been judiciously touched with sweet new oak. The wine, which has freshness allied with considerable power, should drink well for several years." By **ROBERT M. PARKER, Jr.**; *Food & Wine* (January 1993)

Rating: (90/A-) "Signorello continues to produce Chardonnays that are compelling because of their forward, intense fruit. Excellent balance between the oak and fruit elements, with an elegant, rich deep, balanced wine, probably best for drinking over the next two-three years." - *THE FINE WINE REVIEW*; by Claude Kolm's (Number 37)

"Deep sensual, with pounding fruit extract." - *NEW ENGLAND WINE GAZETTE*; (vol. 5, No. 4; 1992)

"Best Young American Chardonnay" - **ROBERT M. PARKER, Jr.'s**; *THE WINE ADVOCATE* (12-11-92; Issue 84)

89 POINTS-"Is not only reasonably priced, but offers a rich, full bodied, buttery wine with loads of apple, pineapple, and popcorn-flavored fruit that has been judiciously touched with sweet new oak. This wine, which has freshness allied with considerable power and flavor authority, should drink well for at least a year." **ROBERT M. PARKER, JR.'S THE WINE ADVOCATE** (6-23-92; Issue 81)

1989 CHARDONNAY ESTATE

BRONZE MEDAL- *WINE & SPIRITS MAGAZINE*

85 POINTS- "Good fruit velocity, with pretty oak shadings, adds spice to the ripe pear, apple, vanilla and spice flavors. Not too rich or concentrated, but balanced and attractive."- *THE WINE SPECTATOR- BUYING GUIDE* (July 15, 1991)

87- "Creamy and smooth with fresh fruit and clean acidity." - Anthony Dias Blue-San Jose Mercury News (August 7, 1991)

86/B- "Shows oak, lemon, and vanilla in a creamy body. I gave it a fine score, but others are sure to like it even more." - *THE FINE WINE REVIEW*- Claude Kolm's (Number 34 September/October 1991)

1988 CHARDONNAY ESTATE

****** (FOUR STARS)** -"Honey/toasty baked-apple nose, with butterscotch noted on palate. Nice job cellar enhancements." - *WINE NEWS* (Vol.X, No.3)

HONORABLE MENTION- *WINE & SPIRITS MAGAZINE*

1987 CHARDONNAY ESTATE

Very Good (7) {Very Good denotes a sound, well made wine of good character and distinct complexity)- "A stray '87 that arrived late. Golden color; rich nougat-y nose underlain by ripe, tropical fruit; deep, fusil-like flavors; very French in style, with rich, oatmeal-like flavor-suggestions' good acidic clench; clean, cutting, quite toasty finish." - *QUARTERLY REVIEW OF WINES*; Summer 1991; Volume 13, Number 4

CHARDONNAY "FOUNDER'S RESERVE" REVIEWS

1996 CHARDONNAY "FOUNDER'S RESERVE"-Last Vintage ever made!

90 Points- "Attractive, intense, stylish, forward, toasty, ripe tropical fruit aroma with hints of spice and butterscotch; big, rich, creamy, concentrated, toasty, buttery flavors. A big, rich, woody Chardonnay which is very appealing for that style." - *CALIFORNIA GRAPEVINE* (June-July 1998; Vol. 24, No. 3)

90 Points- "**Exceptional**" - *THE BEVERAGE TESTING INSTITUTE* (1999)

93 Points- "Intense, supple and complex, this Chardonnay offers creamy texture with ripe, rich pear, fig, melon and apricot flavors that are sharply focused. It's long and full-bodied on the finish, where vanilla and hazelnut notes chime in. Drink now through 2002." - *WINE SPECTATOR* **{Highly Recommended List}** (July 31, 1998; Vol. 23, No. 6)

90 Points- "Deep golden cast. Full bodied. Balanced acidity. Highly extracted. Moderately oaked. Butter, brown spices, yeast. Ripe and opulent with forward aromatics. Full and rich, with a textured, weighty mouth feel and vibrant acidity through the finish."- *Wine Enthusiast Magazine* (February 1999)

1995 CHARDONNAY "FOUNDER'S RESERVE"

91 Points "Outstanding"- "Has a perfumed bouquet of ripe apple, lemon custard, toast, vanilla, clove, and mango. On the palate the apple, toast, vanilla, citrus, and pear flavors are clean and well balanced with good texture, with a fruity, buttery finish." - *THE INSIDERS' WINE LINE* (1998 Tasting Notes; Volume 2, Number 6)

93 Points- "Straw colored with a bright gold cast. Moderately full-bodied. Balanced acidity, highly extracted. Moderately oaked. Vanilla, butter, tropical fruit. Rich aromas. A seamless rich and flavored palate with concentrated flavors and a lengthy, toasty finish all combine to give this real class." - *WINE ENTHUSIAST MAGAZINE* (Volume 10, Number 1; February 15, 1997)

91 Points- "Flamboyant aromas of apricot, smoke, earth, spice and sulfide. Rich and intensely flavored; tightly wrapped and juicy, with intriguing flavors of powdered stone, white peach and yellow plum, harmonious acidity, very strong juice." - *STEPHEN TANZER'S INTERNATIONAL WINE CELLAR* (November/December '97; Issue 75)

94 Points- "Brilliant yellow gold. Medium-bodied. Highly extracted. Heavily oaked. Toasted, tropical aromas lead a complex palate with great depth of flavors and layers of peach and pineapple fruit. Lingering spicy finish." - *WINE ENTHUSIAST MAGAZINE-* (February 1998)

92 Points- "Ripe, elegant and complex, with a wonderful array of fruit flavors notes of pear, apple, citrus and hazelnut, lingering aftertaste." - *WINE SPECTATOR* (June 15, 1997)

(17)- "Offers rich citrus and spice aromas and flavors. It is elegant, supple and balanced, with firm acidity, good complexity and a crisp, lingering finish." - *THE UNDERGROUND WINE JOURNAL* (Volume XVIII, Number 2)

1994 CHARDONNAY "FOUNDER'S RESERVE"

RATING: 93-" this wine is not only barrel-fermented, it is also unfiltered, so don't be put off by the fact that while the wine is clear it is less than brilliant. Really beautiful spicy oak bouquet on top of mostly tropical fruit. Made exclusively from Estate fruit, barrel selected and aged in a larger percentage of brand new barrels. Layers and layers of flavor with roasty toasty complexities and a hint of barrel char in the very long finish." *MEAD ON WINE* (Vol. H, #22)

90 POINTS-" Herbs, damp earth and toasted nuts on the nose. Big palate impact: thick and very ripe, with an almost chewy texture, but just fresh enough to avoid heaviness. Quite powerful and long on the finish, with a flavor of vanilla." *STEPHEN TANZER'S INTERNATIONAL WINE CELLAR* (May/June '96; Issue 66)

92 POINTS- "Bold , ripe, rich and complex, offering tiers of ripe fig, pear, apple and honeysuckle notes before picking up pleasant, toasty oak and hazelnut. Still a bit tannic, but very concentrated and deep in flavor." *WINE SPECTATOR*

THREE PUFFS- "Complete in its aromatic array of ripe apples, sweet butter, medium toast and a certain oaky, almost clove spice, this stunning effort shows its vintage heritage in deep, bright and layered flavors that have a youthful snap of vitality while still waiting for some needed roundness that is sure to come with cellar aging. Long, firm and tasty in the finish, it will serve handsomely now with all manor of rich or tangy shellfish dishes, yet if you are able to resist its current charms, you are likely to find a much smoother, richer and pleasing wine with a few years patience." - *CONNOISSEURS' GUIDE* (July 1996)

"Our Wine of the month for July. This Chardonnay is by far the finest white wine produced to date by the winery and hopefully a positive preview of wonderful things to come" - *CONNOISSEURS' GUIDE* (July 1996)

91 Points- "New oak takes center stage as lush pear, butter and spice play supporting roles. This one is the proverbial 2 X 4 of toasty oak. However there's enough lush fruit and balancing acidity to really make it work. Give it some time to meld." - *WINE ENTHUSIAST; WINES OF THE MONTH*; By Josh Farrell

92 Points- "Medium full body. Medium acid. Lots of fruit and oak. Peaches, pineapples, butterscotch, vanilla. Rich, aggressive fruit is balanced with a powerful oak component. Lush, dense structure feels heavy in the mouth. Powerful, with terrific length." - *WINE ENTHUSIAST MAGAZINE* (volume 9, number 1, February 1996)

1993 CHARDONNAY "FOUNDER'S RESERVE"

******(FOUR STARS)**- "Ripe luscious, and complex; and excellent Chardonnay, with layers fo flavor (lemon, toast, butterscotch, vanilla, pineapple), good balance, and a long, crisp finish. Excellent" *RESTAURANT WINE* (Issue #48)

"The 50 Finest- Our selections from 1995 show California wines still coming on strong. 1993 Signorello Vineyards, Chardonnay, Founders' Reserve, Unfiltered, Napa Valley. Massive and powerful with toasty, rich oak and vigorous fruit. Great with Salmon." - *BON APETIT* (January 1996; Vol. 41. No.1)

RATING: 90- " One hundred percent barrel-fermented, un-fined, unfiltered, and aged in 50 percent brand new French oak. From a low yielding vineyard, with very intense fruit flavors also in the green apple wine. Pleasantly taste finish from crisp acidity. More wood and complexity and will benefit from 3-5 years of bottle age." *MEAD ON WINE*-BY JERRY MEAD (Vol. #G, #38)

Rating: (90/A-)- "The 1993 Founder's Reserve is in a style that is easy to ruin: a big, rich, buttery, oaky wine. Nevertheless, I find enough Chardonnay fruit, orange spice overtones, and acidity to make this an attractive wine for the next few years when the occasion calls for a powerhouse white. In fact, new oak constituted only 46% of the barrels, showing admirable restraint. Signorello continues to be one of the better sources for top-quality Chardonnay." - *THE FINE WINE REVIEW; Claude Kolm's* (Number 56)

90 Points- "Intense and concentrated, with ripe pear, pineapple and nectarine flavors, turning to a complex, long aftertaste that hints at citrus." - *WINE SPECTATOR* (July 31, 1995)

92 Points "Outstanding"- "This is one of the most consistent reserve-style wine in Napa Valley. Flavor profiles year to year display fresh pear, papaya, mango, pineapple and peach aromas with secondary essences of butter, spice, clove, cinnamon, nutmeg, vanilla cream and oak. Always, smooth, always well-crafted, always elegant this wine continues to impress our panel with its perfect integration of fruit, secondary characteristics and oak in its long lingering finish." - *WINES INTERNATIONAL* (6/95)

ONE PUFF- "Overly reliant on oak in nose and flavor, this fairly full-bodied wine delivers just enough ripe fruit to find a modicum of balance among its many parts. Plentiful in character but idiosyncratic in its extensive oakiness, this wine needs to be reserved for the richest salmon or game bird preparations- and could also accompany lighter veal dishes."- *CONNOISSEURS' GUIDE* (August 1995)

"OUTSTANDING"- "deep golden-yellow color; pronounced ripe apple-and pear nose; rich and well-concentrated on the palate with lots of ripe, spicy apple and pear fruit; a less oaky, more strictly varietal sort of Chardonnay than the two above; quite long on the finish; splendid stuff." - *THE QUARTERLY REVIEW OF WINES* (Spring, 1995, Vol. 17, No. 3)

1992 CHARDONNAY FOUNDERS RESERVE

92 Points "OUTSTANDING"- " Pear, pineapple, tangerine and peach aromas layered in vanilla cream, butter and toasty oak, with compliments of cinnamon, clove and hints of nutmeg. Big powerful on the palate, showcasing creamy fruit flavors in spice, butter and vanilla, ending in a lingering toasty-oak finish." - *WINES INTERNATIONAL; Wine Reviews*

(17)- "Has scents and tastes of apple, citrus, tropical fruit, vanilla and clove. It is rich, clean and fresh, with good depth, balanced acidity and lemon finish." *THE UNDERGROUND WINE JOURNAL* (Volume XVI, Numbers 1&2)

92 POINTS- "Reveals a dramatic bouquet of honeyed tropical fruits an smoky oak. Made from low yields, this expansively flavored, opulently textured, chewy

medium to full-bodied Chardonnay possesses considerable intensity accompanied by a fresh, vibrant feel." *ROBERT M. PARKER, JR'S THE WINE ADVOCATE* (6-30-94; Issue 93)

1991 CHARDONNAY "FOUNDER'S RESERVE"

ONE PUFF- "Sporting the oaky imprint that seems a signature trait of recent Signorello bottlings, this toasty, spicy, leesy Chardonnay is as driven by the barrel as it is by fruit. If perhaps a little one-legged in its somewhat too oaky approach, the wine is rich, ripe and inarguably long on character and should do nicely when paired with rich, equally well-seasoned foods." - *CONNOISSEURS' GUIDE* (November 1993)

89 Points- "Full buttery/oaky nose. Round and intense; almost sweet, with creamy vanilla tones melding with pear fruit. A great example of a big, well-oaked Chard taken to the hilt but not overdone." - *WINE ENTHUSIAST Magazine* (October 1993; Vol.6, No. 4)

1990 CHARDONNAY "FOUNDER'S RESERVE"

93 POINTS- "Speaking of taking the ultimate risk, the Signorellos' bottled their 1990 Chardonnay Founder's Reserve unfiltered in order to give the consumer all the flavor the vineyard produced. They should be commended. Other than the Domaine de la Romanée-Conti, Domaine Coche-Dury, and Domaine Comte Lafon in France, and Kalin Cellars in California, I cannot think of another top producer who is willing to take such a gamble. For those fortunate few who might run across any of the 250 case production, it is a compelling Chardonnay. The huge nose of buttered popcorn, tropical fruits, and toasty new oak is followed by a wine with exquisite flavor richness, brilliant definition to its flavor profile and a splendidly opulent, long, clean finish. This magnificent Chardonnay proves what amazing heights this grape can achieve when made without any compromises." *ROBERT M. PARKER, JR.'S THE WINE ADVOCATE* (6-23-92; Issue 81)

88 Points- "Strong butterscotch, toffee and grilled nut aromas suggestive of barrel fermentation and full malolactic treatment. Supple, quite rich and spicy, with very good concentration. After the compelling, Burgundian nose, however, this unfiltered wine does not deliver quite the anticipated personality or persistence on the palate." - *THE NEW YORK WINE CELLAR* (July/August '92; Issue 43)

Rating: (89/B+)- "Rich, oaky wine."- *THE FINE WINE REVIEW*; by Claude Kolm's

"**Powerful**, buttery fruit extract along with a layer of nutty almond and smokey flavors from the oak barrel aging." - *NEW ENGLAND WINE GAZETTE* (Vol. 5, No. 4; 1992)

"Best Young American Chardonnay" - *ROBERT M. PARKER JR's; The Wine Advocate* (12-11-92; Issue 84)

1989 CHARDONNAY FOUNDERS RESERVE

GOLD MEDAL- *WINE & SPIRITS MAGAZINE*

88 B+- "Melon fruit and an unctuous texture, rounded out by what appears to be some botrytis, which can give an interesting character to young Chardonnays. I would recommend drinking all of these wines young.- *THE FINE WINE REVIEW*- Claude Kolm's (Number 34 September/ October 1991)

1988 CHARDONNAY FOUNDER'S RESERVE

90-Medium light golden yellow; forward, ripe, toasty aroma with overtones of spice, vanilla, and butterscotch' full body; forward, rich ripe, toasty flavors on the palate with a good depth and intensity; well balanced; lingering aftertastes. Above average quality. A big, full, rich toasty style of Chardonnay, which is very appealing. Very highly recommended- *CALIFORNIA GRAPEVINE* (February-March 1991; Vol. 17, No.1)

SILVER MEDAL- *WINE & SPIRITS MAGAZINE*

90/A- "In an earlier review of the 1988 Founder's Reserve, I indicated some rancidness to the butter in this wine. On re-tasting, I do not find it. Instead, it is a rich, buttery wine with an oily texture yet done with the restraint and elegance that is characteristic of the wines from this new, impressive winery.- *THE FINE WINE REVIEW*- Claude Kolm's (Number 34 September/ October 1991)