

WINE ENTHUSIAST

M A G A Z I N E

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89 Signorello 2004 Seta (Napa Valley); \$25. Always a sophisticated dry white wine, this year's Sémillon-Sauvignon Blanc blend is rich and complex. It has citrus rind, nectarine, peach and white pepper flavors, while barrel fermentation and *sur lie* aging add even richer, creamier notes. —S.H.

RESTAURANT WINE

The Full Service Guide to On Sale Beverage Profits



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STAR LISTINGS



SIGNORELLO, 2004 SETA, NAPA VALLEY, \$216 (\$27) ★★★★★

A supple, full bodied blend, that has evident richness, light oak character, and apple, lemon, and toast aromas/flavors. Medium long finish. 60% Semillon, 40% SB. 602 cases. [2006-2007] 707.255.5990

GISMONDI on WINE

90/100 Signorello Seta 2004

Napa Valley, California, United States

Seta has become one of the most consistent white wines we see from California. The '04 has an oily lime rind entry with honey, passion fruit and spicy fig aromas. On the palate it's dry and elegant with figgy grapefruit, honey, mineral, vanilla flavours. Stylish white wine you can lay down another year or two with no problem. The blend is 60/40 sémillon /sauvignon blanc. There's better oak management here and less oak as Ray Signorello continues to fine-tune this gem.