

**2013 Pedroncelli Winery Chardonnay
Signature Selection**

The 2013 Chardonnay Signature Selection offers hints of tangerine oil, poached pears and apple juice in its medium-bodied, delightfully fresh, crisp, nicely textured personality. While it is not a big, forceful Chardonnay, the oak is pushed way to the background (in fact, it is not even detectable), and this delightful white wine can be enjoyed over the next 12-18 months.

One of the old, iconic Italian families of Sonoma, the Pedroncellis have been farming vineyards since 1927. They obviously survived Prohibition, and consumers are all the better for it. Moreover, they have always had a humble philosophy in terms of pricing. Dollar-for-dollar, the Pedroncelli wines consistently offer both character and quality for their prices, something consumers should never forget.

- Robert M. Parker, Jr. (December, 2014)

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