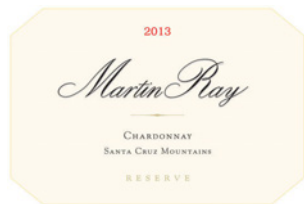


**90 | Lioco** \$35  
**2013 Russian River Valley Estero Chardonnay** Lioco's multi-vineyard Russian River blend has the sweet crispness of a white peach just on the edge of ripeness, simple but lively and persistent, finishing on a breezy floral aroma. It's a refreshing chardonnay for aperitifs and salads. (1,400 cases) *Lioco, Santa Rosa, CA*



**90 | Martin Ray** \$40  
**2013 Santa Cruz Mountains Reserve Chardonnay** From Bald Mountain Vineyard, a sandy coastal site at 1,000 feet of elevation, this is a gentle chardonnay with a burnished peach-flesh flavor glowing above its oak. Its texture is creamy yet dry, suited to lobster. (*W&S* 8/15; 500 cases) *Martin Ray Winery, Santa Rosa, CA*

**90 | Rochioli** \$50  
**2013 Russian River Valley Chardonnay** Mostly from vines planted in the 1980s and '90s on the western bank of the Russian River, this includes fruit off of the rocky alluvial deposit that distinguishes Rochioli's River Block. The wine's prominent oak meets its match in the earthy power of fruit from mature vines. The flavors are as potent and spicy as dried pineapple yet not at all sugary, with clean acidity bringing the wine to a focused close. Age this for a few years, then pour it with lobster. (*W&S* 4/15) *J. Rochioli Vineyards, Healdsburg, CA*

**90 | Rusack** \$32  
**2013 Santa Maria Valley Reserve Chardonnay** A blend of fruit from the Bien Nacido and Sierra Madre vineyards, this is fleshy and warmed by alcohol yet green-tinged in the end, hinting at honeydew melon and mint tea. Cool-climate acidity focuses the creamy fruit, giving an impression of balanced power. (*W&S* 4/15; 534 cases) *Rusack Vineyards, Solvang, CA*

**90 | Sandhi** \$33  
**2013 Santa Barbara County Chardonnay** If you can't afford Sandhi's single vineyard chardonnays, this is a great introduction to their style. Sourced from several 30- to 40-year-old own-rooted blocks in the warmer, east side of the Santa Ynez Valley, as

well as Bien Nacido, it's more accessible than some of Sandhi's more angular Santa Rita Hills wines, yet its juicy golden-apple flavors remain rigorously dry and spicy, lees rounding out the texture into a savory plumpness that suggests mushrooms as much as fruit. It's rich enough for pan-seared scallops. (4,900 cases) *Sandhi Wines, Lompoc, CA*

**90 | Sandhi** \$38  
**2013 Sta. Rita Hills Chardonnay** Sourced from three sites on the cool western edge of the Santa Rita Hills—Bentrock, Rita's Crown and Wenzlau—this is a brisk, hyper-coastal chardonnay with pale flavors that whisper of fruit but lead with bracing tones of salt and lime rind. Its laser-sharp acidity is perfect for ceviche. (2,369 cases) *Sandhi Wines, Lompoc, CA*

**90 | Wayfarer** \$80  
**2013 Fort Ross-Seaview Wayfarer Vineyard Chardonnay** While this chardonnay from the Pahlmeyer family's estate, planted in the early 2000s, is certainly massive, it holds itself in balance, the oak and alcohol warmth framing spicy apple skin and tangy lemon flavors that drive the wine forward. There's a levity to the acidity that focuses the flavors in the end, setting it up for whole roasted fish. *Wayfarer, Sebastopol, CA*

**89 | Poseidon Vineyard** \$26  
**2013 Carneros Napa Valley Chardonnay (Best Buy)** This supple and creamy chardonnay has earthy detail to balance the sweet apple flavors, finishing both savory and rich. There's plenty of warmth to the wine, but it holds to a smoothness of texture. Chill it for pork chops roasted with apples. (2,845 cases) *Tricycle Wine Partners, Sonoma, CA*

**86 | Wenté** \$15  
**2013 Livermore Valley Morning Fog Chardonnay (Best Buy)** This is a creamy, well-balanced chardonnay, with a simple tang to its ripe apricot flavor and a tasteful thread of oak giving it some polish. Many California chardonnays of a similar style and concentration come in at two or three times this price. *Wenté Vineyards, Livermore, CA*

**85 | Line 39** \$12  
**2014 California Chardonnay (Best Buy)** With its sweet, rich pineapple tone, this gives a lot of flavor for the price. It's simple and bold, ready for grilled chicken and corn on the cob. *Line 39, Santa Rosa, CA*

NEW YORK

**89 | Brooklyn Winery** \$19  
**2013 Finger Lakes Chardonnay (Best Buy)** Leading with sweet caramel notes, this has subtle, soft peach and apricot flavors and a Mâconnais briskness; a sunny white for afternoon sipping. (1,900 cases) *Brooklyn Winery, Mattituck, NY*

OREGON

**95 | Domaine Drouhin** \$65  
**2013 Dundee Hills Edition Limitée Chardonnay** Sometimes a youthful wine seems naturally graceful, like this chardonnay, a wine that went into bottle balanced and complete. Initial scents hint at future complexity, suggested by the tension between pear fruit and toasty lees, between golden fruit flavors—lemon and apple—and a nutty, mushroomy savor. But what might seem disparate is in fact effortlessly harmonious, elegant and seductive. Buy a few bottles and watch this wine change over the next five years. (*W&S* 4/15) *Domaine Drouhin Oregon, Dayton, OR*



**94 | Big Table Farm** \$45  
**2013 Willamette Valley Chardonnay** There are honeybees on the label of Big Table Farm's 2013 Chardonnay, and while the flavors aren't sweet, it does have a suave texture that brings honey to mind. From its luxurious, breadly lees aromas and whiff of perfectly ripe apples to the savory, whey-like flavors and the freshness of its texture, this wine conveys a gentle presence that all but forces you to lean in. Gorgeous in its youth, it has the structure to age well. (476 cases) *Big Table Farm, Amity, OR*

**93 | Bergström** \$85  
**2013 Willamette Valley Sigrid Chardonnay** Sigrid is often copious in its texture and richness, and this 2013 doesn't disappoint. The golden-ripe scents of apple and pear achieve a gentle refinement this vintage, the wine managing to keep its poise with a smoky, leesy scent and the robust fleshiness of its core of fruit. It has the amplitude for braised veal. *Bergström Wines, Newberg, OR*