



DISTINCTION WINES®
ICONIC EXCLUSIVE CURATED

AWARDS AND RATINGS

2024 Petaluma Yellow Label Piccadilly Valley Chardonnay

95 points- Andrew Caillard MW – The Vintage Journal – *“Pale colour. Classical yellow peach, apricot, grille nut touch flinty aromas. Generous peach, nectarine, apricot flavours, loose knit chalky textures, very good mid-palate creaminess and underlying fresh acidity. 30% new French oak. A very attractive wine but drink before 2028.”*

95 points- Ray Jordan – Wine Pilot 2025 - *“A famous Australian wine from the Piccadilly Valley. The cool climate fruit was all barrel fermented with solids and then aged on lees for 10 months. It’s contributed to the intense, rich textural feel but has not compromised the fine linear extension of the palate. Peachy richness with a lemon honeydew melon lift. Just a faint hint of flinty minerality completes an excellent wine.”*

95 points – Shanteh Wale – Wine Pilot 2025 - *“An indomitable wine that consistently delivers the kaleidoscope of flavors that only the elevated, cool Piccadilly can achieve. Effortless in Star Jasmine and Gardenia blooms, citron and pomelo juice. A treasure of creme fraiche smoothness with naturally elegant acidity, that trills for long moments. The power of Piccadilly is facile and yet wrapped with fine stitches of lacey phenolics and here, delicate use of new and very impressive fine oak. Its harmonious and lifts the spirits. Drink now or this will reward beautifully over the next decade as well. Serve with a vongole linguine.”*

