



2006 d'ARENBERG THE HERMIT CRAB

Review Summary



90 pts “Soft and charming. A beguiling mouthful of spicy pear and grapefruit flavors that linger with focus on the open-textured finish. Not as rich as pure Viognier, but better balanced...The Hermit Crab, one of many colorful monikers for wines of d’Arenberg winery, is named part for chief Winemaker Chester Osborn’s love of the wine’s pairing with crab. The 2006 blends 70 percent Viognier and 30 percent Marsanne. A portion of the Viognier is fermented in oak to add complexity; the Marsanne is fermented in tanks to maintain its freshness and acidity. 3,500 cases imported”. Ranked #84

Wine Spectator
THE TOP 100, 2007

88 pts “The 2006 The Hermit Crab is a blend of 70% Viognier and 30% Marsanne. The Marsanne was fermented and aged in tank while a small percentage of the Viognier was barrel-fermented, the balance in tank. It delivers floral aromas along with honeysuckle, peach, and apricot. Smooth-textured, ripe, and balanced, this user-friendly wine can be enjoyed over the next 1-2 years.”

Robert Parker’s The Wine Advocate
October 2007 (Issue 173)

88 pts “Highly scented; overall driven by viognier’s aromas and flavours; plenty happening, including a touch of residual sugar on the finish.”

James Halliday
2008 Wine Companion

87 pts “Green-gold. Exotic melon, peach, lichee and tangerine aromas, with a deeper gingerbread accent. Fleshy citrus and pear flavors are quite bright, with a light hint of tarragon on the finish. I’d drink this on the young side.”

Stephen Tanzer’s International Wine Cellar
July/August 2007 (Issue 133)

87 pts “This medium- to full-bodied white features a richly textured mouthfeel to go with its toasty aromas and melon fruit. There’s a touch of creamed-corn character, and the finish could be longer, but it’s still a plump, satisfying wine to pair with chicken or fish.”

Joe Czerwinski
Wine Enthusiast Online, 10/1/2008