



2007 d'ARENBERG THE LAST DITCH VIOGNIER

Review Summary



90 pts “The 2007 The Last Ditch Viognier is 100% barrel-fermented in seasoned oak. Aromas of earth, minerals, peach, and apricot are appealing and lead to a creamy-textured, concentrated, intense Viognier with a lengthy close. Drink it over the next 1-2 years.”

Jay Miller
Robert Parker’s The Wine Advocate
August 2008, Issue 178 “Value Wines”

90 pts “Light yellow. Spicy, mineral-driven bouquet of fresh citrus and orchard fruits along with wet stone and white flowers; less pungent or exaggerated than most versions of this variety. Clean and brisk, with lively lemon and green apple flavors, gentle stony lift and a clean back end. Leaves white pepper and baking spices behind on the long, sappy finish. This is delicious now. “

Josh Reynolds
Stephen Tanzer’s International Wine Cellar
Sept/Oct 2008

90 pts EDITOR’S CHOICE

Wine Enthusiast Online
July 1, 2009

89 pts “A peppery viognier, with apricot fruit coming in second; quite rich, and nicely even on the finish.”

James Halliday
2009 Wine Companion