



2010 d'ARENBERG THE STICKS AND STONES

Review Summary



93 pts “Sense of restraint and flawless balance is the most immediate impression. Red and black berried flavors, juicy and ripe, lead into stringy, fragrant herbs and assorted spices. Keen style of wine. Lively. Champs at the bit to keep the drinker happy, without losing sight of its essential grapeyness.”

James Halliday
Australian Wine Companion
2015

91 pts “Saturated ruby. A seductively perfumed bouquet offers dark berry preserves, potpourri and peppery spices, along with a smoky overtone. Ripe but graceful on the palate, with impressive focus to its spicy black raspberry and boysenberry flavors. Finishes sweet, sappy and floral, with sneaky tannins and lingering spiciness.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2013

88 pts “Medium to deep garnet/purple, the 2010 The Sticks and Stones Tempranillo / Grenache / Souzao has a baked raspberry, prunes and raisin nose with hints of Christmas fruit cake and Chinese five spice. Medium-bodied, soft and expressive, the palate shows dried berry and spice flavors framed by chewy tannins and a long finish.”

Lisa Perrotti-Brown
Robert Parker's The Wine Advocate
August 2015

88 pts – BEST BUY “Chester Osborn’s ode to Iberia, this blend includes Tempranillo, Garnacha, Souzao and Tinta Cao. It’s a strange wine with esoteric red fruit flavors and exotic ripeness, full bodied and a little bitter. Pour it with carne crudo.”

Joshua Greene
Wine & Spirits
October 2014