



2014 d'ARENBERG THE HERMIT CRAB

Review Summary



90 pts “Light, bright yellow. Ripe pear and peach on the fragrant nose. Plush, round and seamless, offering sappy pit fruit and melon flavors and a refreshingly bitter jolt of pear skin. Closes on a gingery note, with very good clarity and a sexy, persistent floral quality.”

Josh Raynolds
Vinous
March 2016

90 pts – Very Good+ "This pale yellow colored blend from d'Arenberg opens with a ginger, pear, and floral like bouquet. On the palate, this wine is medium bodied, balanced and mouthwatering. The flavor profile is a tasty tangerine and apricot blend with hints of ginger and gentle minerality. The finish is dry and its flavors and acidity are nicely prolonged. The panel suggested pairing this Viognier and Marsanne blend with roast pork with homemade apple sauce.”

Ken Hoggins
KensWineGuide.com
November 15, 2015

90 pts “The 2014 The Hermit Crab Marsanne / Viognier reveals a lovely white peach, lychee, baker’s yeast and jasmine nose lifted with some white roses and allspice notes. Medium-bodied, the satiny palate shows great intensity with just enough racy acidity adding to the good length.”

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

88 pts “Bursting with fresh peach and apricot flavors, this is set on a smooth, lush frame, with floral accents and a crisp finish.”

MaryAnn Worobiec
Wine Spectator
May 2016