

2016 YERINGBERG MARSANNE ROUSSANNE

Review Summary



95 pts “A 59/41% split, spends 10 months on lees in seasoned barrels and it’s a mighty wine for its depth and precision. Flavor wise, it’s perfectly proportioned with whispers of stone fruit, honeysuckle, creamed honey and fine acidity.”

James Halliday, Halliday Wine Companion
2019

94 pts “An exotic nose showing spicy loquat, dried cloves, white peppers, sage, green apple ice cream and even some camembert. Full-bodied and very layered with pears and peach pith, which are really intensely flavored. Long and very spicy on the finish.”

Nick Stock, JamesSuckling.com
August 14, 2018

93 pts/Editors’ Choice “Rich gold in color, this wine smells like it had a romp in an orchard of nectarines and white peaches and then was sprinkled with salted cashews and ground white pepper. It’s the palate that takes center stage, though. Creamy, salty and nutty, it’s also fresh and a little phenolic, with a sweetness to the fruit that will be tamed with the right dish—something equally rich and comforting. This could cellar for several years, but it seems pointless to do so when it’s showing so deliciously now.”

Christina Pickard, Wine Enthusiast
August 2019

90 pts “The medium to full-bodied 2016 Marsanne - Roussanne still needs another year or two to come together. Right now, the two grape varieties are distinctly different parts of the wine, offering hints of melon and marshmallow on one hand and caramelized pineapple on the other. Together, they’re plump and weighty, with a crisp, lingering finish, so I can see this being better in 2020 than it is now, and then drinking well for 4-5 years after that.”

Joe Czerwinski, Robert Parker Wine Advocate
June 2018