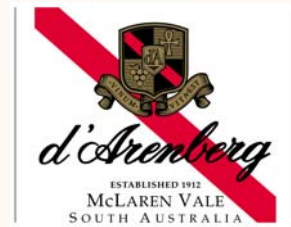




2006 d'ARENBERG THE LUCKY LIZARD

Review Summary



90 pts “The 2006 The Lucky Lizard Chardonnay was barrel-fermented and aged for 9 months in 30% new French oak. Medium straw-colored, it exhibits aromas and flavors of mineral, white peach, baked apple, nectarine, and citrus. Restrained but tasty, it has attractive layering of flavors, excellent balance, and a long finish. Drink it over the next 3-4 years.”

Robert Parker's The Wine Advocate
October 2007, Issue 173

89 pts “Light yellow. Smoky, expressive, lees-accented pear, melon and peach aromas are perked up by baking spices. Fresh and precise, showing admirably deep but refreshing orchard fruit flavors and a bitter citrus pith quality. The smoky quality returns on the long, spicy finish. Reminds me of a Pouilly-Fuisse.”

Stephen Tanzer's International Wine Cellar
Sept/Oct 2007

92 pts “More elegant than the '05; melon, stone fruit and citrus with barrel ferment support; fruit-driven.”

James Halliday
2008 Wine Companion