



2014 GREYWACKE PINOT GRIS

Review Summary

GREYWACKE

Kevin Judd

92 pts “Full bodied, rich and carrying a bit of residual sugar, this is a fine example of the variety’s potential in Marlborough. Smoky, grilled-pear notes add hints of honey and melon on the palate, where despite its richness, the wine soars into a long, velvety finish.”

Joe Czerwinski
Wine Enthusiast
March 2017

89 pts “Expressive and rich, with perfumed dried rose petal and toasted green tea notes wrapping around a core of lean citrus flavors. Spicy and juicy on the finish.”

MaryAnn Worobiec
WineSpectator.com
2016

88 pts “Bright, light yellow. Aromas of peach, honey, lichee and gingery spices. Supple, round and rich but with adequate supporting acidity. A wine of modest complexity but surprisingly dry and firm on the finish. Kevin Judd is looking to make a textured, even oily style of Pinot Gris and picks this fruit by hand with potential alcohol around 15%. After vinification with wild yeasts, the wine finishes with between 14% and 14.5% alcohol and about ten grams per liter of residual sugar.”

Stephen Tanzer
Vinous
May 2016

88 pts “The 2014 Pinot Gris is intensely scented of spiced pears, ripe apples and honeysuckle with baker's yeast and fennel seed hints. Medium-bodied, it fills the mouth with off-dry spicy poached pear flavors and finishes with a pleasant savoriness.”

Lisa Perrotti-Brown
Robert Parker’s The Wine Advocate
December 2015