



DeLILLE CELLARS

MÉTIER

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2015 This vintage exhibits brambleberry and sweet smoke on the **VINTAGE** nose, with raspberries, strawberries, and an undercurrent of wild herbs. Minerals and licorice accompany charcuterie, dried blueberry and fresh fig flavors. Well-balanced acidity and polished tannins add to all the fruit components. Its very persistent fruit finish is tempting now, but its structure will also reward some additional time in the bottle.

VARIETAL



- 38% Grenache
- 38% Mourvèdre
- 21% Syrah
- 3% Cinsaut

WINEMAKING

Cold soaked for 24-36 hours. Fermented on skin 10-12 days. Individual lots aged separately for 15 months before barrel selected for the blend just prior to bottling. 100% Large format and neutral barrels. 14.5% Alcohol

VINEYARD

67% Ciel du Cheval Vineyard
16.5% Boushey Vineyard
16.5% StoneTree Vineyard

ANTONIO GALLONI VINOUS

OCTOBER 2017

"Bright, dark red. Brambly red berries, crushed cherry, spices and hints of smoked meat and herbs on the nose. Plush, sappy and utterly seamless, conveying a creaminess of texture to the flavors of dried red berries, cherry and tree bark firming by underlying minerality. Really terrific flavor intensity here without any heaviness or phenolic roughness. The pH is '3.8 at the most,' according to winemaker Chris Upchurch, and the very long finish is lifted by a pungent note of pomegranate."

REVIEW BY STEPHENTANZER
WWW.VINOUS.COM

