

DeLille Cabernet

THE FACTS

COUNTRY: USA - WA

REGION: Columbia Valley - Washington

APPELLATION: Columbia Valley - Washington

CEPAGE: 84% Cabernet Sauvignon, 16% Syrah

WINEMAKING: Cold soaked 24-36 hours. Fermented for 10-14 days on skin. Aged 18 months in 20% new French oak.

ALCOHOL BY VOLUME: 14.5%

AGING: Aged 18 months in 20% new French oak

ANNUAL PRODUCTION: 2200 cases

THE STORY

DeLille Cellars is regarded as a top American producer of Bordeaux-style blends, showcasing a tradition of quality and excellence over its 30-year history. DeLille remains a principal influence in establishing Washington State as a premier viticultural region, with a focus on the Red Mountain AVA and other prestigious vineyard sites throughout the Columbia Valley.

Founded on the concept of crafting world-class wine from Washington State, DeLille Cellars was founded by Chris Upchurch, Jay A. Soloff, Greg Lill, and his father Charles Lill. The four founders believed that all good blends transcend the sum of their individual parts, and this principle and company philosophy of “always seeking” guides the winery’s commitment to constant improvement and continuous discovery in the cellar.

THE SELLING POINTS

AWARDS: 93pts Wine Spectator

SUSTAINABILITY: Vegan

