

DeLille Doyenne

THE FACTS

COUNTRY: USA - WA

REGION: Columbia Valley - Washington

APPELLATION: Columbia Valley - Washington

CEPAGE: 50% Syrah, 39% Cabernet Sauvignon, 11%
Mourvedre

WINEMAKING: WINEMAKING Stainless steel fermented,
14-16 days on skins. Barrel aged 20 months in French oak
(48% new). Bottle aged 8 months prior to release.

ALCOHOL BY VOLUME: 14.9%

ANNUAL PRODUCTION: 1800 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.

