

DeLille

CELLAR RESERVE TIER

2021 Signature Syrah

A syrah with seamless balance, pure fruit, and a luxurious mouthfeel

The 2021 Signature Syrah sings on release, displaying a classic floral and charcuterie combination that is what Washington State Syrah is all about. Dark plum, violets and dried meats are the dominant aromas that lead way to a touch of orange pith and blueberry compote. The velvety texture lays on the palate effortlessly, with a juicy quality that shows the concentration of the vintage. This wine brings 'all the feels' invoking a great deal of satisfaction. Seamless balance, purity of fruit, and a luxurious mouthfeel makes this wine hard to put down.

WINEMAKING

Fermented 12-14 days on skin with significant (~35%) native yeast, aged 20 months in 100% French oak (35% new). Co-fermented with 3% Viognier.

94

JAMES
SUCKLING

94

WINE
ENTHUSIAST

94

DECANTER

BEHIND THE WINE

The Syrah grapevine feels right at home in the arid, sun-drenched Yakima Valley, where sandy loam soils and cool nights lead to wines of incredible generosity of flavors and spices. We carefully select a block of Syrah to co-ferment with Viognier, adding another dimension of citrus and floral spices.



VARIETAL

97% Syrah
3% Viognier

APELLATION

Yakima Valley AVA

AGING

Drink now or cellar
for 5 to 12 years

ALCOHOL BY VOLUME

14.9%

VINEYARD

Grand Ciel, Ciel du Cheval,
Boushey

DeLille is driven by a desire for discovery and endless curiosity, blending varietals, vineyards, techniques and terroirs to showcase the best of Washington.

DELILLECELLARS.COM

De
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