

DeLille

ESSENTIAL TIER

2022 Doyenne Red Blend

*A classic marriage of meaty
Syrah and firm, structured
Cabernet Sauvignon*

The 2022 Doyenne opens with fragrant aromas of blackberry compote, crème de cassis, green peppercorn, and a hint of capsicum. The first sip brings intrigue with flavors of Herbes de Provence and a sweet, gamey quality well matched by the wine's bold texture. The palate is robust with chewy, tightly wound tannins and significant weight that lingers on the palate, complemented by notes of roasted coffee and cocoa on the finish. Enjoy now, paired with your favorite grilled meats now, or cellar for 10+ years.

WINEMAKING

Stainless steel fermented, 12-14 days on skins. Barrel aged 20 months in French oak (25% new). Bottle aged 8 months prior to release.

93

INTERNATIONAL
WINE REPORT

92

JAMES
SUCKLING

92+

VINOUS

BEHIND THE WINE

Originally created by founding winemaker Chris Upchurch for his own wedding, we rediscover the ideal balance of Syrah and Cabernet in our red blend each vintage. Aiming first for the generosity of fruit alongside spices and juicy, meaty qualities that Syrah brings, it is balanced by the vitality and structure provided by Cabernet Sauvignon."



VARIETAL

62% Syrah, 34% Cabernet
Sauvignon, 4% Grenache

APELLATION

Columbia Valley AVA

AGING

Drink now or cellar
for 10+ years

ALCOHOL BY VOLUME

14.6%

VINEYARD

StoneTree, Discovery,
Red Willow, Quintessence,
Ciel du Cheval, James

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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