

DeLille

CELLAR RESERVE TIER

2022 Signature Syrah

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

The 2022 Signature Syrah is a seductive wine, leading with notes of dark fruits complemented by herbal accents. On the nose, distinct notes of charcuterie, black tea leaf, wild blueberry, and dried lavender form an intoxicating bouquet of aromas. Each sip brings flavors of black plum, red hibiscus, and bacon fat alongside a notable element of spice. The velvety texture frames the juicy, earthy palate, ending with a long, peppery finish that does not disappoint.

WINEMAKING

Stainless steel fermented, 14-16 days on skins, 3% whole cluster, 3% Viognier. Barrel aged 20 months in French oak (18% new). Bottle aged 8 months prior to release.

93

JAMES
SUCKLING

93

DECANTER

93

WINE
SPECTATOR

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 12+ years

ALCOHOL BY VOLUME

14.6%

VINEYARD

Grand Ciel, Ciel du Cheval,
Boushey

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

DELILLECELLARS.COM

De
Lille