

DeLille

ESSENTIAL TIER

2025 Rosé

Fresh and lively, with delicate texture and bright, mouthwatering acidity

The 2025 Rosé opens with bright aromas of white peach, watermelon, fresh strawberry and rose petal. The color is a shade lighter than past vintages, with prominent pink highlights alongside the classic salmon hues. The palate has a delicate weight and texture, with earthy and savory flavors balancing its generous fruit, and steely edge. The acid-driven finish is linear, mouthwatering, and balanced. A serious Rosé with plenty of complexity and personality, that is easy to enjoy now or over the next 5 years.

WINEMAKING

Individual lots cold soaked until optimal color achieved, then pressed & fermented separately. 100% Stainless steel fermented and aged.

93

OWEN
BARGREEN

92

PAUL
GREGUTT

BEHIND THE WINE

True to our old-world approach, this blend is crafted in the traditional Bandol style of Southern France. The fruit is specifically selected to be a part of this blend long before harvest, & our methods are intentional – making it what we call an “honest” Rosé.



VARIETAL

46% Mourvèdre
41% Grenache
13% Cinsaut

APELLATION

Columbia Valley AVA

AGING

Enjoy now or in the
next 5 years

ALCOHOL BY VOLUME

14.1%

VINEYARD

StoneTree
Upland
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
Lille