Our blend of Malbec and Cabernet Sauvignon starts off with a notable deep purple color from the Malbec. A nice combination of plums, dried blueberries, blackberries and Bing cherries provides a foundation that is wrapped with lavender, sage and other *sous bois* (forest floor) aromas. The mouthfeel has a rustic old-school nuance to it with spicy dark fruits, cassis, black pepper and softer tannins. This blend builds well on the palate with present but balanced toasty vanilla oak notes, and ends in a sizable finish.

**VARIETAL**
- 68% Malbec
- 32% Cabernet Sauvignon

**WINEMAKING**
- Cold soaked for 24-36 hours. Cabernet fermented on skin 12-14 days, some Malbec extended macerated for 6 weeks. Individual lots aged separately for 12 months before barrel selected for the blend, followed by 6 months additional aging prior to bottling. 60% new French oak.
- 14.8% Alcohol

**VINEYARDS**
- 100% Quintessence

Since its founding in 1992, nearly 200 DeLille Cellars wines have scored 90+ from top international publications. DeLille Cellars is recognized as a principal influence in the establishment of Washington as a premier viticultural region, and the winery is regarded as one of the pioneer producers of Bordeaux-style blends in the state.