



DeLILLE CELLARS

GRAND CIEL

CABERNET SAUVIGNON

RED MOUNTAIN

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2008 The 2008 Grand Ciel Cabernet Sauvignon has a rare purity of fruit flavors. This is a wine of class, focus and concentration and shows a profile of ripe Bordeaux-style tannins, red currents, bright cherries, cocoa powder and cedar. It is a complete and seamless wine almost to the point that it defies this analytical dissection. The wines' classical structure and deep, focused intensity melts into a silky long finish. Although both richly flavored and powerful now, cellaring will be rewarded with further enhancement.

VARIETAL



100% Cabernet Sauvignon

WINEMAKING

Cold soaked 24-36 hours, fermented 14-16 days on skin, aged 20 months in 100% French oak (100% new) and aged in bottle 18 months prior to release. 14.0% Alcohol

VINEYARD

100% Grand Ciel Vineyard



WINE ADVOCATE

DECEMBER 2012

“Unblended with any other cépage and entirely from the DeLille estate vineyard, the 2008 Cabernet Sauvignon Grand Ciel (their fifth) was as usual bottled after around 20 months – like the corresponding Harrison Hill and Chaleur – but held even longer before release. There is a hard-to-pin-down sense of meaty, mineral density underlying the sweetly-concentrated dark berry fruit of this seamless, ultra-finely tannic Cabernet, almost as though there were extracts of iron-rich beef liver and chard – not to mention crushed stone and metal filings – in the blend. High-toned evocations of herbal and floral distillates add to the multi-layered, oscillating complexity on a captivating, palate-staining performance, culminating in a positively reverberative finish in which all the stops of the organ are pulled and both feet are pumping the pedals with all their might.”

REVIEW BY DAVID SCHILDKNECHT
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