

DeLILLE CELLARS

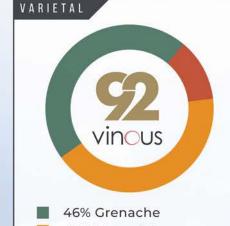
BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

This attractive wine exhibits a light salmon color, with both VINTAGE complex and vibrant aromas of spring flowers, raspberries, watermelon and cherries. On the palate, vivid acidity harmonizes with lingering flavors of rose water and nectarines with a breath of passion fruit. Our Rosé is a traditional blend of Grenache, Mourvèdre and Cinsaut. While Grenache provides plentiful juicy red berries, the salmon-pink hue and wild (sauvage) character remain the hallmarks of the Mourvèdre grape. Incorporating a subtle touch of Cinsaut adds a savory watermelon nuance. This is a balanced style of rosé that retains crisp acidity. It is a wine that begs to be chilled and enjoyed al fresco.



WINEMAKING

Individual lots cold soaked until optimal color achieved, then pressed & fermented separately. 100% Stainless steel fermented and aged. 14% Alcohol

### VINEYARD

58% Boushey Vineyard 42% Stone Tree Vineyard

# 42% Mourvèdre 12% Cinsaut

## ANTONIO GALLONI VINOUS

"(Done entirely in stainless steel): Medium salmon-pink. Perfumed scents of raspberry and watermelon lifted by a floral note. Surprisingly rich yet light on its feet, offering smooth flavors of nectarine and flowers. This wine has more texture than your typical rosé but maintains a lovely light touch. Finishes subtle, broad and long, with excellent grip and no rough edges. Terrific rosé."

REVIEW BY STEPHENTANZER

