



DeLILLE CELLARS

ROSÉ

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2016 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.

VARIETAL



- 46% Grenache
- 42% Mourvèdre
- 12% Cinsaut

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



ANTONIO GALLONI VINOUS

OCTOBER 2017

"(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
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