



DeLILLE CELLARS

# MÉTIER

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

**2016** The nose of the 2016 Métier manages to show elements of **VINTAGE** each of its major component varietals – ripe raspberries of Grenache, dark, wild sauvage of Mourvèdre, and a breath of violets from Syrah. Herbs de Provence, eucalyptus and green peppercorn add a savory note to an intensely fruit-driven mid palate. Untamed, linear tannins support these enduring fruit flavors through a long finish, leaving an evocative impression of this wine’s elegance.

## VARIETAL



- 42% Grenache
- 36% Mourvèdre
- 19% Syrah
- 3% Cinsaut

## WINEMAKING

Cold soaked for 24-36 hours. Fermented on skin 10-12 days. Individual lots aged separately for 15 months before barrel selected for the blend just prior to bottling. 100% Large format and neutral barrels. 14.5% Alcohol

## VINEYARD

48% Ciel du Cheval Vineyard  
31% Boushey Vineyard  
21% Grand Ciel Vineyard



JEB DUNNUCK

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“The 2016 Métier checks in as a rough blend of 40/40/20 Grenache, Mourvèdre, and Syrah, with a splash of Cinsault. It offers loads of blackberry and raspberry fruits, plenty of meatiness, and peppery herbs, full-bodied richness, and a pleasure-bent, sexy style.”

REVIEW BY JEB DUNNUCK  
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