

DeLILLE CELLARS

MÉTIER

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2018 Tightly wound in its youth, our 2018 Métier eventually **VINTAGE** concedes, opening to reveal ripe raspberry and wild strawberry fruit aromas intermingled with fierce sauvage aromas of lavender, charcuterie and fennel pollen. The initial impression on the palate is incredibly deceiving, as light, soft vanilla and red fruit flavors surrender to an explosive mid-palate fully packed with red plum, anise, tapenade and cedar. Hedonistic and generous, this stunning effort builds beautifully.

VARIETAL



- 50% Mourvèdre
- 28% Grenache
- 20% Syrah
- 2% 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

39% Ciel du Cheval Vineyard
33% StoneTree Vineyard
28% Boushey Vineyard



WINE ENTHUSIAST

NOVEMBER 2020

"This delicious wine is a blend of Mourvèdre (50%), Grenache (28%), Syrah (20%) and Cinsault. The aromas bring notes of iron, earth, dried herb, flower and berry. The palate is pure, rich unadulterated hedonism, with superb length."

REVIEW BY SEAN SULLIVAN
WWW.WINEMAG.COM