

DeLILLE CELLARS

MÉTIER

YAKIMA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2019 Our 2019 Métier is simply luscious. An expressive bouquet of raspberry, bing cherry and rose petal are backed by whiffs of marionberry and earthy notes. Some whole cluster inclusion adds freshness and lift to accompany sweet, ripe tannins. This wine has the verve to be the wine of the vintage for DeLille.

VARIETAL



- 42% Grenache
- 36% Mourvèdre
- 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. 14.6% Alcohol

VINEYARD

54% Ciel du Cheval Vineyard
46% Boushey Vineyard



OWEN BARGREEN

APRIL 2021

“The 2019 ‘Metier’ is a gorgeous blend of 42% Grenache and Mourvedre (36%) with smaller parts Syrah and Cinsault. The garrigue notes are gorgeous as bright red cherry and cigar box tones mingle with black olive that mingle on the nose. The palate shows good freshness with a great sense of mouthfeel. Layers of ripe red and dark fruits parade with stony and earthy tones, with sagebrush and creosote tones. This fantastic wine for the price.”

REVIEW BY OWEN BARGREEN
WWW.OWENBARGREEN.COM