

"...unexpectedly fresh with zesty red berries, peppery florals and wild herbs." - Eric Guido/Vinous



2021 CABERNET SAUVICNON

COLUMBIA VALLEY AVA | 13.9% ALC. BY VOL.

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MÉTIER is an inviting, smooth wine with black cherry and plum aromas pouring from the glass. Flavors of bold dark fruits and charming notes of baking spice combine with a juicy midpalate and pleasantly firm, dry finish. Best paired in the company of family and friends, **MÉTIER** offers a balance of structure and approachability that :an accompany a wide variety of foods.

100% CABERNET SAUVIGNON

8-10 DAYS MACERATION ON SKINS, AGED IN 40% NEW FRENCH OAK Sourced by DeLille's winemaking team from established and up-and-coming vineyards sites throughout the Columbia Valley, including Candy Mountain AVA.

THE SUN-SOAKED COLUMBIA VALLEY

of Washington State provides ideal growing

conditions for Cabernet Sauvignon, with dramatic swings in temperature from day to night. This natural phenomenon, known as diurnal shift, offers cool nights that conserve acidity, and intense sunny days that infuse bold, ripe fruit flavors. It is from this foundation of distinctive fruit that we meticulously craft our **MÉTIER**, acknowledging the very best of the hands that diligently work the vineyards and the cellar.

PRODUCED AND BOTTLED BY DELILLE CELLARS

ORIGINAL LINOCUT ARTWORK BY SEATTLE ARTIST BECCA FUHRMAN

www.metierwine.com