

MÉTIER

/ ME-TYĀ / CRAFT, TRADE, FORTE

2022 SAUVIGNON BLANC

COLUMBIA VALLEY AVA | 12.2% ALC. BY VOL.

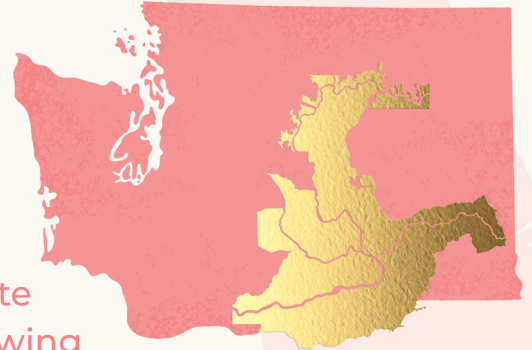


This vibrant enticing wine displays a medley of fruit on the nose, with tree fruit, citrus and pineapple. Bright and silky on the palate, this wine balances generous fruit flavors with a lively structure and lengthy finish. Best paired in the company of family and friends, **MÉTIER** offers a balance of structure and approachability that can accompany a wide variety of foods.

100% SAUVIGNON BLANC

FERMENTED TO SUGAR & MALIC ACID DRYNESS WITH LEES STIRRING & 8% NEW OAK
Sourced by DeLille's winemaking team from established and up-and-coming vineyards sites throughout the Columbia Valley.

THE SUN-SOAKED COLUMBIA VALLEY



of Washington State provides ideal growing conditions for Sauvignon Blanc, 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 fresh tropical 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

