



DeLILLE CELLARS

CHALEUR BLANC

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2018 This 2018 Chaleur Blanc shows magnificent balance throughout, with aromas of baked pie crust, grapefruit and citrus oil. On the palate, this symmetry continues, with the fruit contributing grapefruit, golden hay, thyme and tarragon, with cooperage supplying well integrated eucalyptus, forest floor and mocha. Six months of *elevage* on the lees with weekly *battonage* contributes a welcome roundness that harmonizes with the brilliant acidity of this wine, all carried on a long, dry finish.

VARIETAL



71% Sauvignon Blanc
29% Sémillon

WINEMAKING

Whole cluster pressed, fermented in 90% French oak (60% new) and 10% stainless steel with partial native yeast, and aged 7 months on lees. 13.8% Alcohol

VINEYARD

Sagemoor Vineyard: 43%
Boushey Vineyard: 32.5%
Klipsun Vineyard: 24.5%



WINE ENTHUSIAST

JANUARY 2020

“Sauvignon Blanc makes up most of this blend at 71%, with the rest Sémillon. Aromas of gooseberry, herb, the underside of a pineapple, miso and toast are followed by full-bodied, intense, richly textured kiwi, pineapple and herb flavors that show great depth. A hyperextended finish follows. It’s the best example of this style in the state. Best after 2022.”

REVIEW BY SEAN SULLIVAN
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