

DeLILLE
CELLARS

Chaleur Blanc

VARIETAL

69% Sauvignon Blanc
31% Sémillon

APPELLATION

Columbia Valley AVA

AGING

Drink Now or Age
15+ Years

VINEYARD

Boushey
Sagemoor
Klipsun
Phinney Hill
Conner Lee
Olsen



2023 VINTAGE The 2023 Chaleur Blanc wears the concentration of the vintage well, with prominent aromas of ripe apricot, honeydew melon, lemongrass, and green apple leaping from the glass. This compelling wine is layered with stone fruit flavors, delicate herbaceous notes, and rich oak spice, creating a complex and sensational effort that is remarkably approachable. The acid is firm and well-integrated with the rich, creamy flavors of lemon brioche, honeysuckle, and pie dough. The 2023 vintage demonstrates Chaleur Blanc at its best and will surely cellar beautifully for the next 15+ years.

WINEMAKING

100% barrel aged (French Oak, 42% New, 26% 2nd fill, 20% Neutral, 11% SS) Weekly Battonage, six months in barrel. Bottle aged 3+ months prior to release. 13.6% ABV

ADDITIONAL SCORES

94

Owen Bargreen

94

NW Wine Guide

92-94

Jeb Dunnuck

94
POINTS

REVIEWED BY

Sean P. Sullivan

July 2024

www.northwestwinereport.com

"This is a 69/31% blend of Sauvignon Blanc (Sagemoor, Phinney Hill, Olsen, Boushey, Vineyard 10) and Sémillon (Klipsun, Boushey, Conner Lee). Fermented in French oak (42% new) along with stainless steel (12%), the aromas are tightly coiled, opening with notes of toast, pink grapefruit, herb, tropical fruit, nut oil, and fig. Full-bodied, layered pineapple, kiwi, and papaya flavors follow, bringing outrageous richness and texture. An extremely long finish caps it off. It's glorious, drinking best with a very light chill. Enjoy from 2025 to 2033. Cellar Stocker, Sean P. Sullivan NW Wine Report