

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  
Phinny 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

89% 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

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Owen Bargreen

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NW Wine Guide

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Sean P. Sullivan

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POINTS

REVIEWED BY

Jeremy Young

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The 2023 DeLille Chaleur Blanc from the Columbia Valley is a masterful blend of 69% Sauvignon Blanc and 31% Sémillon, aged in a mix of 42% new French oak and stainless steel. The nose is intricate and evolving, revealing layers of lemon zest, honeysuckle, and toasted almond, with hints of passionfruit and dried herbs adding depth. On the palate, the wine is expansive and deeply textured, brimming with ripe mango and guava, all wrapped in a silky yet structured frame. Bright acidity keeps the richness in check, while delicate notes of beeswax and crushed stone emerge as the wine glides toward its lengthy, polished finish. A strikingly complex and beautifully composed white Bordeaux-style blend that will only gain further nuance with time.