



DeLILLE CELLARS

CHALEUR BLANC

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2019 25TH VINTAGE - This energetic, canary yellow wine presents a complex nose with aromas of grapefruit, golden hay, lemon zest, petrichor and pastry dough. 2019 Chaleur Blanc offers fresh fruit flavors of apricot and white peach on the palate, deliciously balanced with savory herb notes of basil and tarragon. This vintage is well proportioned throughout, with integrated barrel notes and the cuvee's traditional crisp acidity.

VARIETAL



■ 69% Sauvignon Blanc
■ 31% 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. 13.7% Alcohol

VINEYARD

Boushey Vineyard: 46%
Sagemoor Vineyard: 39%
Klipsun Vineyard: 15%



WINE ADVOCATE

OCTOBER 2020

“The 2019 Chaleur Blanc celebrates its 25th year with a blend of 69% Sauvignon Blanc and 31% Sémillon. Opening with a beautifully floral nose lifted by the elegance of French oak, the wine has aromas of crushed citrus blossom with subtle notes of cheese rind, juicy yellow apples and Key lime pie nuances that capture your attention. Medium to full-bodied, the palate is broad, waxy and textured, ending with energetic acidity on the long, pleasing finish. The wine was 90% barrel fermented in French oak, 60% first fill. 48,000 bottles produced. It’s going to be hard to beat this quality at this price. Bravo!”

REVIEW BY ANTHONY **MUELLER**
ROBERTPARKER.COM