



DeLILLE CELLARS

CHALEUR ESTATE

RED MOUNTAIN

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2007 The 2007 Chaleur Estate Rouge highlights the style of the **VINTAGE** 2007 vintage with a stunning nose of fresh currants, blueberries, violets, vanilla, and just a touch of Bordeaux-esque fresh herbs. This is a large-scaled yet balanced wine that wonderfully expresses the strength of the vintage, which looks to be another great one for Washington. Structured and elegant, with a sweet-fruited mid-palate and lengthy finish, this wine is definitely built for the long haul, which is customary for our Chaleur Estate.

VARIETAL



- 65.5% Cabernet Sauvignon
- 25% Merlot
- 7.5% Cabernet Franc
- 2% Petit Verdot

WINEMAKING

Cold soaked 24-36 hours, fermented 14-16 days on skin, aged 20 months in 100% French oak (100% new) and aged in bottle 8 months prior to release. 14.9% Alcohol

VINEYARD

57.5% Ciel Du Cheval Vineyard
37.5% Klipsun Vineyard
5% Boushey Vineyard



WINE ADVOCATE

SEPTEMBER 2016

“The 2007 Chaleur Estate is sensational. Coming mostly from Ciel du Cheval and a classic blend of 65% Cabernet Sauvignon, 25% Merlot, 7% Cabernet Franc and the balance Petit Verdot, it was raised all in new French oak barrels. Full-bodied, concentrated and expansive, with a palate-saturating texture that keeps you coming back to the glass, it boasts fabulous notes of crème de cassis, graphite, crushed flowers and spice. This is a great vintage in Washington State and this 2007 has richness, depth and intensity, with no sensation of weight. It’s already hard to resist, but it will cruise in the cellar.”

REVIEW BY JEB DUNNUCK
ROBERTPARKER.COM INTERIM SEPT '16