

DeLILLE CELLARS

CHALEUR BLANC

COLUMBIA VALLEY

BORDEAUX STYLE RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

The 2017 Chaleur Blanc introduces itself with earthy aromas VINTAGE of brioche and sous bois, complimented by bright apricot and peach, all with a hint of exotic tropical fruit. This golden sunlight-colored wine realizes amazing tension between bright acidity and palate weight, offering a seamless backdrop for diverse flavors of fresh straw, guava, coconut flakes and lemon zest.





70% Sauvignon Blanc

30% 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

40% Sagemoor Vineyard 35% Boushey Vineyard 25% Klipsun Vineyard

JEB DUNNUCK

Wine Spectator

WINE ENTHUSIAST

MARCH2019

"The wine's aromas are arresting in notes of lemon pith, herb, stone fruit, fig, spice, mineral and citrus. Full-bodied, layered and exquisitely balanced fruit flavors follow with a zing of electric, lemony acidity stitching it all together. The fig- and tropical fruit-filled finish seems near endless. It's showing beautifully now, but should only get better with some time in the cellar. Best 2020-2025."

REVIEW BY SEANSULLIVAN

