



DeLILLE CELLARS

CHALEUR BLANC

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2018 This 2018 Chaleur Blanc shows magnificent balance throughout, with aromas of baked pie crust, grapefruit and citrus oil. On the palate, this symmetry continues, with the fruit contributing grapefruit, golden hay, thyme and tarragon, with cooperage supplying well integrated eucalyptus, forest floor and mocha. Six months of *elevage* on the lees with weekly *battonage* contributes a welcome roundness that harmonizes with the brilliant acidity of this wine, all carried on a long, dry finish.

VARIETAL



71% Sauvignon Blanc
29% 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

Sagemoor Vineyard: 43%
Boushey Vineyard: 32.5%
Klipsun Vineyard: 24.5%



ANTONIO GALLONI VINOUS

JULY 2018

“Gold-tinged yellow. Wonderfully complex nose melds musky peach, nectarine, nuts, shiso leaf, sage and sexy leesy nuances. Broad, bone-dry and penetrating, but at the same time laid-back in the way of a young *Domaine de Chevalier Blanc*. Wonderfully energetic and savory, with a fresh apricot flavor accented by a lemony topnote. Finishes with terrific length and lift. After an hour of aeration, this utterly seamless wine took on an almost meaty muskiness without any loss of vibrancy.”

REVIEW BY STEPHENTANZER
WWW.VINOUS.COM