



DeLILLE CELLARS

CHALEUR BLANC

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2021 The 2021 Chaleur Blanc showcases Sauvignon Blanc in its **VINTAGE** youth, presenting a beautiful pale yellow color with hints of green and aromas of golden hay, grapefruit, and a whisper of tropical fruit. Six months of aging in French oak contributes alluring aromas of forest floor, chocolate mint and savory baked brioche. Fresh white peach fruit flavors combine with thyme on the palate, with a wonderful round presence from the cooperage. Although moderate for acidity versus recent vintages, there is plenty of energy to this wine, promising enjoyment for at least a decade.

VARIETAL



- 67% Sauvignon Blanc
- 33% Semillon

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. 13.9% Alcohol

VINEYARD

- 31% Boushey Vineyard
- 30% Sagemoor Vineyard
- 27% Klipsun Vineyard
- 8% Phinney Hill Vineyard
- 4% Conner Lee Vineyard



INTERNATIONAL WINE REPORT

SEPTEMBER 2022

“Another fantastic vintage of this storied white wine from DeLille Cellars, this time a combination of Sauvignon Blanc and Semillon. Boasting a golden lemon core with a watery rim. Perfectly balanced notes of fresh gooseberry, white wildflower, freshly washed linen, dried pineapple, roasted peach, nutmeg, and just a hint of smoked lemon peel meld together with a full-body, phenomenal freshness, well-balanced levels of acidity, and a long finish that ends a bit spicy. Cellar this one for a decade or more.”

REVIEW BY JEREMY YOUNG
WWW.INTERNATIONALWINEREPORT.COM