

Belle Pente

United States - Oregon - Carlton / Willamette Valley



Ownership/Founders Brian & Jill O'Donnell

Start of Activity 1994

Vitiviniculture Organic

Hectares 7,3

Bottles produced 58.000

PINOT NOIR ESTATE RESERVE YAMHILL-CARLTON

100% Pinot Noir

Production area: Dundee hills

Terrain: terreno limoso

Harvest: manual

Vinification: No whole clusters were used, and fermentation was conducted with selected yeasts in the cellar and in the vineyard

Refinement: 18 months in French oak barrels (56% new) before gravity bottling, and stored for another 18 months in bottle before marketing

Color: light ruby red

Fragrance: Concentrated, dark fruit aromas with notes of fresh herbs and flowers

Flavor: concentrated and agile at the same time, it conveys superb energy and closes on its juicy flavors of raspberry, cherry and spice cake

Alcoholic Grade: 14% vol



Belle Pente was founded in 1994 by Jill and Brian O'Donnell who, after meeting in California, move to the Willamette Valley. Both were award-winning homemade brewers, although Brian started making wine for family and friends in 1986. On the night of the Loma Prieta earthquake in 1989, they decided to leave their careers in the Silicon Valley to pursue their dream by following the principle that great wine is made in the vineyard and merely fed in the cellar. Organic and biodynamic viticulture, vineyards facing south, south-east and south-west, a three-level cellar with gravitational flow and minimal manipulation make Belle Pente one of the best interpreters of viticulture from Oregon and the United States.