

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 MURTO VINEYARD DUNDEE HILLS

100% Pinot Noir

Production area: Murto Vineyard, Dundee Hills, 750 feet elevation

Terrain: vulcanico, basalto del fiume Columbia

Harvest: manual

Vinification: de-stemming and 5-7 days of cold maceration, it is then allowed to ferment with indigenous yeasts at a temperature no higher than 92F, in 1.25-ton fermenters, hand-pulled twice a day. Cuvaison average total 19 days

Refinement: In 18-month cask with one racking before assembly

Color: faint ruby red

Fragrance: Intense aromas of ripe raspberry, exotic spices

Flavor: Rich, concentrated, balanced and long, fresh finish

Alcoholic Grade: 14.2% 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.