

# 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.