

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

WILLAMETTE VALLEY PINOT NOIR

100% Pinot Noir

Production area: Yamhill-Carlton and Ribbon Ridge

Terrain: suolo sedimentario marino e suoli diabase di transizione

Harvest: manual

Vinification: de-stemming and 5 to 8 days of cold maceration, it is then left to ferment with selected yeasts in 1.25- and 2.5-ton fermenters, punched down by hand twice a day. Cuvaison average total 19 days

Refinement: In cask for 11-16 months with a racking in tank for bottling

Color: faint ruby red

Fragrance: hints of Ribbon Ridge fruit

Flavor: Fresh and vibrant, with bright fruit and great underlying structure

Alcoholic Grade: 13% 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.