

# 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. Cuvaion 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.