

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 RIESLING

100% Riesling

Production area: 95% Hyland Vineyard, McMinnville, Siletz River planted in 1972 and 5% Belle Pente Estate Vineyard, Yamhill-Carlton, Willakenzie planted with cuttings from Chehalem Mountain Vineyard in 2011

Terrain: suoli vulcanici diabatici e suoli sedimentari marini

Harvest: Two manual harvests in early October, because ripening in the two terroirs is different

Vinification: Whole cluster crushing (Hyland) and 48-hour decanting (no SO2), foot-pressing, maceration on skins for 2 days (Belle Pente), pressing, 48-hour decanting, 100% stainless steel, long, cool fermentation (45-55F) using VL3 yeast

Refinement: prolonged aging sur lie (10 months), partial malolactic

Color: straw yellow

Fragrance: ripe fruit

Flavor: very dry, rich and complex

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 home brewers, although Brian had been making wine for family and friends since 1986. On the night of the Loma Prieta earthquake in 1989, they decided to leave their careers in Silicon Valley to pursue their wine dream. Organic and biodynamic viticulture, vineyards with south, south-east and south-west exposures. Sixteen acres planted on the property, including twelve acres of Pinot Noir and two acres each of Pinot Grigio and Chardonnay, as well as nearly half an acre of Gamay Noir. Bellepente's shallow soils are recognised for their ability to produce exceptional wines of great power and finesse. In the cellar, the winemaking philosophy reflects the inspiration of "old world" winemaking traditions: great wine is born in the vineyard and is simply respected in the cellar. The grapes are harvested by hand and meticulously selected upon arrival at the cellar. The three-level, gravity-flow facility is designed for gentle, natural vinification in small batches, with minimal manipulation, to preserve varietal integrity and the unique attributes of the time and place where the wines were grown. All this makes Belle Pente one of the finest expressions of Oregon winemaking.