

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 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.