

# 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 CHARDONNAY

**100% Chardonnay**

**Production area:** Willamette Valley

**Terrain:** arenaria, sedimento marino, su un ripido pendio

**Harvest:** Two manual harvests, an early harvest for the safeguard citrus notes and a later harvest for the more mature tropical characteristics

**Vinification:** the whole cluster is crushed and left to ferment in 100% Oregon oak wood

**Refinement:** a full year in barrel sur lie and at least 6 months in tanks, and is given at least one year in bottle before marketing

**Color:** straw yellow

**Fragrance:** hints of citrus

**Flavor:** light, fresh, rich and ripe

**Alcoholic Grade:** 13.7% 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.