

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.