



Belle Pente (bell-pont) means “beautiful slope”, a perfect description for our 70 acre hillside vineyard & winery site in Oregon’s Willamette Valley. It also reflects the inspiration that we draw from the exquisite wines of Burgundy and Alsace, following the guiding principle that great wine is made in the vineyard and merely nurtured in the winery. We are located on a historic 1840s farmstead two miles east of the town of Carlton in the Yamhill-Carlton American Viticultural Area.

Region & Classification

|country| United States
 |state| Oregon
 |ava| Willamette Valley
 |sub-ava| Yamhill-Carlton
 |vineyard| Belle Pente
 |vineyard block| E2, E3, E4

Wine Data

|variety| Pinot Noir 100%
 |clones| Pommard, 115, 113, Wadensvil, 114, 777
 |alcohol| 14.2%
 |acidity| 5.1 g/L
 |residual sugar| < 1 g/L

Terroir & Cultivation

|soil| Willakenzie, Cowlitz sandstone
 |exposure| south, southwest
 |elevation| 300-500 ft.
 |farming practices| dry-farmed, practicing organic and regenerative
 |harvesting| hand-harvested September 12th - September 17th
 |age of vines| 20-27 years
 |vineyard size| 4.25 acres



Vinification & Aging

|maceration| hand-sorted, 86% destemmed, and transferred into 1.25 & 3 ton fermenters—5-7 day cold soak then twice a day punch-downs throughout fermentation
 |fermentation| indigenous fermentation takes place gradually over 22 days—free-run juice is transferred directly to barrels for aging
 |aging| aged in French oak barrels, 33% new, 33% in 2nd & 3rd pass, and 34% in 4th-7th pass for 18 months; full, natural malolactic fermentation, racked once—gravity bottled unfinned and unfiltered

|production| 5,400 bottles

