



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| Riona

Wine Data

|variety| Pinot Noir 100%

|clones| 114, 115

|alcohol| 13.4%

|acidity| 5.4 g/L

|residual sugar| < 1 g/L

Terroir & Cultivation

|soil| Willakenzie, Cowlitz sandstone, volcanic ash

|exposure| south, southwest

|elevation| 350-450 ft.

|farming practices| dry-farmed, practicing organic and regenerative

|harvesting| hand-harvested September 27th

|age of vines| 26 years

|vineyard size| 2.25 acres

Vinification & Aging

|maceration| hand-sorted, 57% destemmed, and transferred into 1.25 ton fermenters—5-7 day cold soak then twice a day punch-downs throughout fermentation

|fermentation| indigenous fermentation takes place gradually over 18 days—free-run juice is transferred directly to barrels for aging

|aging| aged in French oak barrels 50% new, 50% in 4th pass for 18 months, racked once; full, natural malolactic fermentation—gravity bottled unfiltered and unfiltered

|production| 1,800 bottles

