



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

|vineyard| Belle Pente, Rivenwood

Wine Data

|variety| Pinot Gris (Belle Pente) 80%, Pinot Gris (Rivenwood) 20%

|alcohol| 13.1%

|acidity| 5.4 g/L

|residual sugar| 3 g/L

Terroir & Cultivation

|soil| Willakenzie

|exposure| southwest, south,

|elevation| 240-800 ft.

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

|harvesting| hand-harvested and sorted, September 28th—October 1st

|age of vines| 26-37 years

|vineyard size| 2.5 acres

Vinification & Aging

|maceration| hand-sorted and crushed, pressed and left to settle for 48 hours without SO₂—oxidation is encouraged at this stage to limit it during/after fermentation

|fermentation| 50% is fermented in 40 yr. old, 1200 L foudre, 50% in stainless steel — long fermentation, inoculated with the VL1 yeast strain, at 45-55 degrees

|aging| aged in the respective fermentation vessels for 10 months, sur lie—bottled unfined, and sterile filtered

|production| 4,704 bottles

