



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, Stag Hollow, Hyland

Wine Data

|variety| Riesling 50%, Pinot Gris 30%,
Muscat 20%

|alcohol| 13.6%

|acidity| 6.6 g/L

|residual sugar| 3.9 g/L

Terroir & Cultivation

|soil| Willakenzie, Jory

|exposure| southwest, south,

|elevation| 240-800 ft.

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

|harvesting| hand-harvested and sorted, September 15th—October 8th

|age of vines| 26-40 years

|vineyard size| 6.5 acres

Vinification & Aging

|maceration| hand-sorted and crushed, pressed and left to settle for 48 hours—no SO₂

|fermentation| Riesling and Muscat is fermented in stainless steel, the Pinot Gris in 1200L German oak cask—long fermentation, inoculated with VL1 & VL3 yeast strains, at 45-55 degrees

|aging| aged in the respective fermentation vessels for 10 months, sur lie, then blended—bottled one month later, unfined, sterile filtered

|production| 2,856 bottles

