



BELLE PENTE BELLE OISEAU

Belle Pente is one of the storied properties of Oregon's nascent winemaking days. Brian and Jill O'Donnell have farmed their 18 acres of vines with both organic and biodynamic methods as well as being firm believers in dry farming. Their wines are all about elegance, with a breadth of textures and flavors that can astonish.



VINEYARD

- Site:** Hyland Vineyard in McMinnville (Riesling), Belle Pente estate vineyard in Yamhill-Carlton (Pinot Gris), Stag Hollow Vineyard in Yamhill-Carlton (Muscat), and McIvor Vineyard in Yamhill-Carlton (Gewurztraminer).
- Soil:** Blend of Willakenzie marine sedimentary and volcanic soils.
- Vines:** Base of 1972 planted Riesling and 1994 planted Pinot Gris.
- Varieties:** Edelzwicker-style blended exclusively from noble varieties (Riesling, Pinot Gris, Muscat, and sometimes a little Gewurztraminer).

CELLAR

- Vinification & Aging:** Aged in 1200L German oak casks for the Pinot Gris and stainless steel tanks for the Riesling, Muscat and Gewurztraminer (when present). Unfined and sterile filtered.
- Production:** 120 cases.
- Profile:** A traditional Edelzwicker; each vintage is a unique mosaic. The Muscat and Gewurz always provide aromatic lift, the Riesling contributes freshness, and the Pinot Gris and Gewurz add some richness to the palate.