



BELLE PENTE GAMAY NOIR WILLAMETTE VALLEY

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:** Belle Pente's estate vineyard (a scant half-acre parcel) in Yamhill-Carlton.
- Soil:** Marine sedimentary (Willakenzie) soils over Cowlitz formation sandstone.
- Vines:** Grapes were planted in 1994. Hand harvested.
- Varieties:** Gamay.

CELLAR

- Vinification & Aging:** Forty-five percent whole cluster with the balance destemmed for an eight-day cold soak. Fermented with ambient yeast with foot *pigeage* and punch downs by hand twice a day for an average *cuvaison* of 24 days. Aged in barrel (neutral oak six years old) for 11 months with one racking. Unfined and unfiltered.
- Production:** 115 cases.
- Profile:** Serve at cool cellar temperature with simple grilled foods. Primary grape flavors and spicy aromas, medium body, and freshness on the palate.