

Belle Pente

Willamette Valley



The Wines

- *Pinot Gris, Willamette Valley:* The domaine's flagship white. 100% estate grown in the Yamhill-Carlton AVA, whose marine sedimentary soils impart a compelling savory saline quality and stony minerality. Aged half in wood and half in stainless steel.
- *Gamay Noir, Willamette Valley:* The grapes for this wine come from Belle Pente's estate vineyard (a scant half-acre parcel) in Yamhill-Carlton on marine sedimentary (Willakenzie) soils over Cowlitz formation sandstone. The grapes were planted in 1994 and are hand harvested.

Forty-five percent whole cluster with the balance destemmed for an eight-day cold soak. The grapes are fermented with ambient yeast with foot *pigeage* and punch downs by hand twice a day for an average *cuvaison* of 24 days. The wine is aged in barrel (neutral oak six years old) for 11 months with one racking. Unfined and unfiltered. ~115 cases. Serve at cool cellar temperature.

- *Muscat, Willamette Valley:* The grapes (Early Muscat and Muscat Ottonel) are from Stag Hollow Vineyard in Yamhill-Carlton on Willakenzie soils; they are on south-facing slopes densely planted to produce a rich intensity in the grapes. The wine is vinified completely dry. ~90 cases. This is a classic, bone-dry example of the rare dry style of this intensely aromatic varietal.
- *Pinot Noir, Willamette Valley:* Grapes are from four vineyards in the top appellations in Willamette Valley--Yamhill-Carlton and Dundee Hills. The house style emphasizes freshness, complexity, focus, elegance and balance.
- *Pinot Noir, Yamhill-Carton:* This is the de-classified good stuff--the barrels that didn't make the cut for the Estate bottling. It comes from all the estate's plantations and represents a nicely diverse mix of clones and vine age (practically all planted in the last century). The percentage of new wood in the barrel regiment is quite low, roundabout 15%.
- *Murto Vineyard Pinot Noir, Dundee Hills:* Murto is an old vineyard planted in 1978 by Mike and Robin Murto. It grows high in the Dundee Hills, and six acres are dedicated to Belle Pente. Aging can be as long as eighteen months, and the percentage of new wood can be up to 30%. Production ranges from 400-600 cases plus magnums.

- *Belle Pente Vineyard Pinot Noir, Yamhill-Carlton*: Of the 16 acres of vines on the estate, 12 are planted to Pinot Noir, in various blocks, elevations, orientations, and clones. Elevation ranges from 240 to 500-feet, ensuring good air and water drainage (think frost when it comes to air) and ripening (not too low nor too high). Orientation goes from Southeast to southwest, and the soil is the shallow, dry sedimentary stuff known as willakenzie. Farmed organically since 2000, with biodynamic methods from 2005 onwards.
- *Belle Pente Estate Reserve Pinot Noir, Yamhill-Carlton*: A cellar selection of the best barrels as well as a vineyard selection of the best blocks, and they would be two: the original one-acre block planted in 1994 to several clones, and the steep, southwest facing 1.5-acre block planted in 1998 to the Wadensvil clone. Aging in barrel can go as long as eighteen months and the percentage of new wood can be as high as 50%. Production ranges from 200-400 cases plus magnums.
- *Belle Oiseau*: This is an Edelzwicker-style wine blended exclusively from noble varieties (Riesling, Pinot Gris, Muscat, and sometimes a little Gewurztraminer). The grapes are from the 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). The soils are a blend of Willakenzie marine sedimentary and volcanic soils.

The wine is 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. ~120 cases. This is a traditional Edelzwicker. Each vintage is a unique mosaic.