



WALNUT CITY

2017 Belle Pente Vineyard Pinot Noir

Yamhill-Carlton AVA, Willamette Valley | Est. 1994 | Certified Biodynamic since 2005

Soil Type : **Willakenzie Series**, formed 8,000 feet below the ocean surface, is the best-known sedimentary soil in the Willamette Valley. Exposed when tectonic upheaval lifted the seabed and created the Cascade Mountains, these dusty, mustard-tinted soils are responsible for making energetic, complex wines. With very little water retention, vines are forced to establish extraordinarily deep root systems in search of water. The resulting wines are inherently age-worthy with rich fruit, violet floral aromas and sweet spice and tobacco aromas common signature elements.

VINTAGE & VINIFICATION

Hand-picked on September 29th at 22.8° brix. Following an extractive cold soak, fermentation proceeded uninoculated and the grapes were pressed after 15 days. Aged in French oak barrels on fine lees for 16 months.

2017 was a departure from the eagerly early previous three vintages. Fruit set was atypically high, and even with moderate thinning, yields were plentiful. A hot, dry summer, that saw only a spot of rain in 90+ days, allowed for nearly uninterrupted ripening resulting in healthy clusters, and beautiful flavor development.

ABOUT

Known for delivering highly acclaimed, long-lived Oregon Pinot Noirs, Belle Pente has earned its reputation as one of the most respected vineyards in the Willamette Valley. Walnut City's Winemaker, Michael Lundeen, spent many of his early industry days working alongside Belle Pente Owner and Founder Brian O'Donnell. Over the last 25 years, Brian's intimate 3-level, gravity-operated winery has produced a collection of some of the most nuanced and adept place-inspired Pinot Noirs that Oregon has to offer.

Fruit from Belle Pente's meticulously farmed Biodynamic vineyard rarely makes its way outside of their own estate production, and we were thrilled to have an opportunity to work with it in 2017. At the time, Brian was in search of exceptional, well-established Riesling. The 30-year-old, own-rooted Mclvor Vineyard we farm in the Yamhill-Carlton AVA was the perfect fit and a deal was made.

TASTING NOTE

"Depth, elegance and aromatic complexity define the nose of the 2017 Belle Pente Vineyard Pinot Noir. Sweet red cherry and wild raspberry fruits mingle with notes of allspice, orange peel and rose petal. The palate is silky and harmonious; seamless from start to finish with no overt tannins – a characteristic we were pleased to see across many of our wines from the 2017 vintage. This Pinot Noir will get sweeter and more aromatically complex over the next five years, and will continue to evolve gracefully long past that time." -Michael Lundeen

ABOUT

Since 1999, we've been crafting wines that promote distinctiveness, quality and sustainability, while delivering genuine value. Estate farming is the key to achieving these goals – from over 30 years of developing our vineyard portfolio, it's at the core of what we do. Our hand in the winery never speaks louder than the grapes or their place of origin. We strive for natural balance in our wines and allow the strong influence of vintage in the Willamette Valley to shine through. From harvest to bottle, our cellar program was built around handling wine in small, unique lots.

EST.  1999

**WALNUT
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