

2018 Belle Pente Chardonnay Yamhill-Carlton AVA

The opportunity to work with this fruit cannot be taken for granted. Belle Pente Vineyards produces some of the best fruit in the area, due to the perfect juxtaposition of aspect, elevation, and organic farming. (“Belle pente” means “beautiful slope.”). We are fortunate to be among a few wineries to receive a small allocation of Chardonnay from the vineyard, and it has consistently produced focused, mineral-driven and bright, sophisticated wine. Our 2018 Belle Pente Chardonnay exudes aromas of Meyer lemon and Key lime. Citrus notes on the palate are accompanied with nuances of chamomile and yarrow. Minerality from the rocky soil—for which the Yamhill-Carlton AVA is known—endows the wine with a long, palate-cleansing finish. Drink now, or cellar for the long haul.

Technical Information

Grape Varietals: 100% Chardonnay

Vineyards: Belle Pente Vineyards

Final pH: 3.46

Final TA: 5.6 g/L

Alc. By Vol.: 13.46%

Winemaking: Grapes are direct-pressed into a stainless-steel tank to settle overnight. No sulfur is added at the press pan. After 24 hours of settling, the juice is racked off of the gross lees into neutral French barrels to ferment *au naturel*—we avoid the use of commercial yeasts, enzymes, or fining agents. Wine is allowed to slowly complete fermentation and malo-lactic fermentation, with no stirring of the lees (i.e. *batonnage*), to allow the wine to express its natural traits. The wine ages gracefully for 22 months.

Press: “This astonishing wine does for Oregon Chardonnay what Cayuse has done for Oregon Syrah—utterly reinvented it. Thick with flavors of mashed pears, peaches and sweet lemons, it’s big but still nuanced. Scents and streaks of flower pollen, lemon meringue, baking spices and more make this compelling wine both fascinating and challenging. Winemaker Brianne Day ferments with native yeast in one-third new puncheon and two-thirds neutral barrels. This is simply stunning.” - **95 Points** [PAUL GREGUTT, Wine Enthusiast](#)

