

2019 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 biodynamic farming. (“Belle Pente” means “beautiful slope.”). We are fortunate to be the only non-estate winery to receive a small allocation of Chardonnay from the vineyard, and it has consistently produced focused, mineral-driven and bright, sophisticated wine. From Paul Gregutt with Wine Enthusiast “delicately detailed flavors of pollen, dried flowers, fruit skins and more. Here, the core fruit touches upon green banana and papaya, yet retains its subtlety throughout. A fine follow-up to the previous vintage, though considerably lighter, it's an emerging style of Oregon Chardonnay that should not be missed. **94 Points**” Drink now, or cellar for the long haul.

Technical Information

Grape Varietals: 100% Chardonnay

Vineyards: Belle Pente Vineyards

Final pH: 3.5

Final TA: 5.0 g/L

Alc. By Vol.: 12%

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 do not use 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 in 1/3 new French oak *puncheon* (a double sized 500 L barrel) and neutral French *barrique* (a normal sized, 228 L barrel).

