

With both gentle and dramatic south-facing slopes, Luminous Hills Vineyard sits in the southwestern portion of the Yamhill-Carlton District within the larger Willamette Valley appellation. While the appellation as a whole is largely known for its sedimentary soils, Luminous Hills Vineyard lies within a transition zone that has areas of both sedimentary soils (primarily Willakenzie) as well as volcanic soils (Jory). Overall, the vineyard is about 65% sedimentary and 35% volcanic.

During the development phase of planting, many scout holes were dug to determine the boundaries of these soil types, in order to match clones to the soils and to enable us to manage those areas separately in the vineyard and to be able to vinify them separately in the winery.

Careful assessment of clones and rootstocks were conducted to make the best match for the soils, aspect and elevation at the site. A foundation of Pommard was selected along with large blocks of the Dijon clones 777, 667, and 115. The site uses primarily 101-14 rootstock, with the higher elevation portion of Pommard on Riparia in order to promote earlier ripening for this late ripening clone.



Farmed sustainably, Luminous Hills Vineyard is part of the LIVE program. In 2007, Luminous Hills Vineyard was certified as having passed the first year requirements of

LIVE, Inc, earning the rights to be designated Salmon-Safe. In 2008 we passed our second year inspection, receiving the full LIVE endorsement. Yields at Luminous Hills Vineyard are managed to a minimum to ensure the highest quality fruit. Each block with its unique soil-type and microclimate are tended to individually to optimize the unique character derived from the varieties and clones matched to each area.



## 2009 PINOT NOIR

### LUX

Estate Grown, Yamhill-Carlton District

Suggested Retail \$35

Cases Produced: 147

Clone Selection: Pommard, 777

Soils: Sedimentary, Volcanic

Harvest Dates: October 12, 2009

Bottling Date: September, 2009

Cooperage: 23% New Oak

Alcohol: 15%

As with the inaugural 2008 vintage, the 2008 Luminous Hills LUX is built from a favorite combination of the Pommard and 777 clones of Pinot Noir. The Pommard on the sedimentary soil at the lower elevation of Luminous Hills provides the broad bass note foundation, while the 777 on the higher elevation volcanic soil delivers a supporting role of high-toned fruit. A distinguishing characteristic of the 2009 vintage in Luminous Hills, in addition to generally being a larger wine all around, were the characteristics that provided for whole cluster fermentation. This wine uses 50% whole cluster fermented fruit.

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