

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.



2011 PINOT NOIR

Estate Grown

Yamhill-Carlton

Suggested Retail \$35

Cases Produced: 322

Clone Selections: 115, 667, 777, Pommard

Soils: Sedimentary, Volcanic

Harvest Dates: November 1, 2011

Release Date: November 1, 2012

Cooperage: French Oak (31% New)

Alcohol: 12.5%

As a higher elevation vineyard, Luminous Hills required special attention in 2011 to ensure the crop load matched cool conditions of the vintage. The resulting yield of about one ton per acre was disappointingly small, resulting in just one blend, the "silver label". But, with all that attention to detail in the vineyard, and the long growing season without accelerated sugars, or depleted acids, it is, without question the most complete and complex of the Luminous Hills offerings to date. Utilizing all four of the clones on the site (Pommard, 777, 115, and 667), planted on both the sedimentary and volcanic parts of the vineyard, this wine represents the big picture of what Luminous Hills is all about: a broad array fruit dimensions, texture, minerality, depth and length.

LUMINOUS HILLS WINERY, LLC

14200 NW Fir Crest Road

McMinnville, Oregon 97128

Ph (971) 241-6548 Fax (503) 434-2700

Website: www.luminoushills.com

Email: info@luminoushills.com