

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.

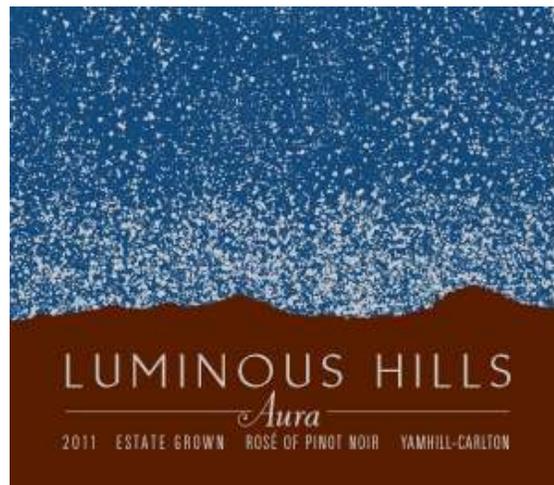
Careful assessment of clones and rootstocks were conducted to make the best match for the soils, aspect and elevation at the site. A foundation of Pommard was selected along with large blocks of the Dijon clones 777, 667, and 115. The site uses primarily 101-14 rootstock, with the higher elevation portion 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 final accrediting 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 ROSÉ OF PINOT NOIR Aura Estate Grown, Yamhill-Carlton District

Suggested Retail \$21

Cases Produced: 147

Clone Selection: Pommard, 777

Soils: Sedimentary (67%), Volcanic (33%)

Harvest Dates: October 26, 2011

Bottling Date: March 20, 2012

Release Date: April 6, 2012

Cooperage: 67% Neutral French Oak

Alcohol: 12.8% , pH

Residual Sugar: 0.18%

The 2011 vintage was distinctly cool and long, both of which are ideal for cool climate varieties such as Pinot noir, when it is handled right. And this is especially true for Rosé, so with these favorable conditions we decided to make our first Rosé of Pinot from the Luminous Hills vineyard. We've given this wine the special name Aura because, like the Lux and Astra, it is a distinct expression of the Luminous Hills vineyard drawn from designated portions of the vineyard, in this case 70% from a direct press of the Pommard and 777 blocks, and 30% from a saignée (bleed) off the lots from the same sections of the vineyard. The result is a Rosé with unparalleled richness, texture, and depth for a rosé, and one that is worthy of aging.

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