

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.

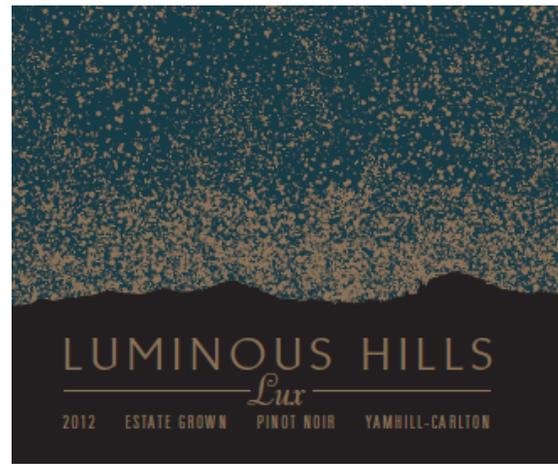
Careful assessment of clones and rootstocks were conducted to make the best match for the soils, aspect and elevation at the site. A foundation of Pommard was selected along with large blocks of the Dijon clones 777, 667, and 115. The site uses primarily 101-14 rootstock, with the higher elevation portion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



2012 LUMINOUS HILLS

Estate Grown Pinot Noir LUX
Yamhill-Carlton

Cases Produced: 147

Clone Selection: Pommard, 777

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

Harvest Dates: October 18, 2012

Cooperage: French Oak (33% New)

Whole Cluster Fermented: 33%

Alcohol: 13.1%

pH: 3.644

TA: 6.254

After a brief absence due to extremely low yields in 2011, the Luminous Hills LUX is back for the 2012 vintage. As in past vintages, the 2012 LUX is a marriage of select lots of Pommard and 777, a traditional distinctive blend from Luminous Hills estate vineyard, drawing upon the darker more voluptuous qualities of the Pommard on lower elevation sedimentary soil, balanced with the more elegant red fruit character of the 777 on the upper elevation Jory volcanic soils. The exceptional growing season in 2012 afforded the qualities we seek for whole cluster fermentation, from which this blend utilized extensively, delivering added layers of complexity, earthy spicy notes, and extended ageability. Luminous Hills Vineyard is LIVE Certified and Salmon Safe.

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