

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.

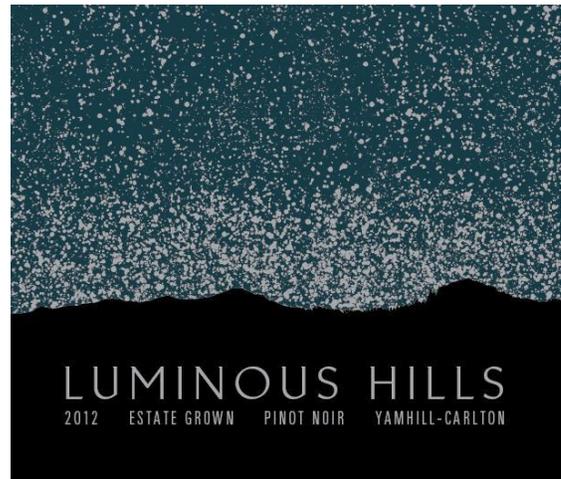
Careful assessment of clones and rootstocks were conducted to make the best match for the soils, aspect and elevation at the site. A foundation of Pommard was selected along with large blocks of the Dijon clones 777, 667, and 115. The site uses primarily 101-14 rootstock, with the higher elevation portion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

Yamhill-Carlton

Cases Produced: 427

Clone Selections: 115, 667, 777, Pommard

Soils: Sedimentary, Volcanic

Harvest Dates: October 11 and 18, 2012

Cooperage: French Oak (22% New)

Whole Cluster Fermented: 33%

Alcohol: 13.0%

pH: 3.667

TA: 6.456

While there were many challenges in 2012, including the set of very small and open clusters, as well as a lengthy dry spell, great care and accommodation of the conditions throughout the season produced a smaller than average harvest, but one of consistently high quality. The "silver label" Luminous Hills blend draws upon all the diverse parts of the vineyard, from the higher elevation 777 and 667 clones on Jory volcanic soil, delivering a brighter more elegant component to the wine, to the darker spicier notes of the 115 on sedimentary soil, and finally a solid foundation of the fleshy round dark fruit tones of Pommard from two very diverse blocks spanning the southwestern portion of the vineyard. This blend is the big picture view of what Luminous Hills estate vineyard is all about: a broad array of dimensions in fruit, texture, minerality, depth and length. Luminous Hills Vineyard is LIVE Certified and Salmon Safe.

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