

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.

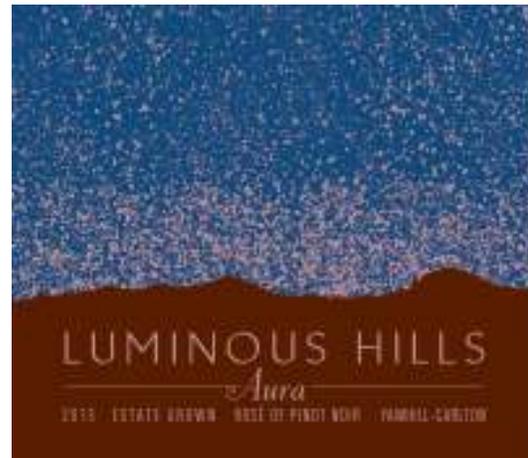
During the development phase of planting, many scout holes were dug to determine the boundaries of these soil types, in order to match clones to the soils and to enable us to manage those areas separately in the vineyard and to be able to vinify them separately in the winery.

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.



2013 ROSÉ OF PINOT NOIR Aura Estate Grown, Yamhill-Carlton District

Cases Produced: 49
Clone Selection: Pommard, 667
Soils: Sedimentary (67%), Volcanic (33%)
Harvest Dates: October 10, 2013
Cooperage: French Oak (100% Neutral)
Alcohol: 13.5%
pH: 3.433
TA: 7.306
Residual Sugar: 0.134%

The 2013 vintage was peculiar in its extremes, with a very warm summer and a cold wet finish to the season. Luminous Hills is a late ripening site, and this benefited all the wines made here from this vintage, particularly the Rosé, where we were able to hang through and past the heavy late September rains without damage or dilution to the fruit, arriving at the other side of the storms with more restrained and balanced wines, but still with the rich imprint of the summer. 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 the Pommard block and 30% from the 667 block. Not the by-product of another wine, this wine is from blocks that are farmed for rosé, picked separately, macerated for eight days at very cool temperatures, then pressed off into neutral French oak barrels where it is fermented and aged for six months.

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