

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.

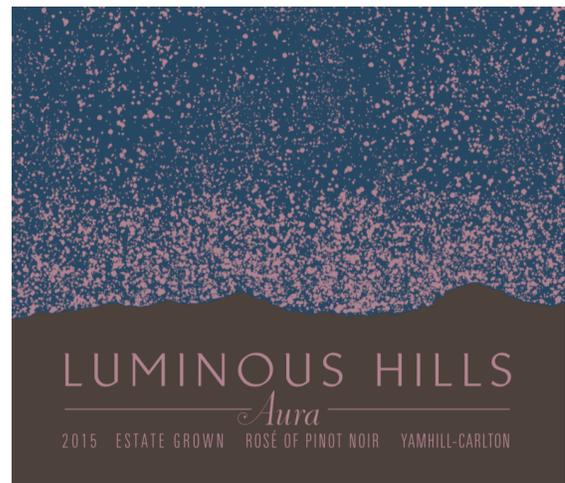
During the development phase of planting, many scout holes were dug to determine the boundaries of these soil types, in order to match clones to the soils and to enable us to manage those areas separately in the vineyard and to be able to vinify them separately in the winery.

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.



## 2015 ROSÉ OF PINOT NOIR Aura Estate Grown, Yamhill-Carlton

Suggested Retail: \$28

Cases Produced: 74

Clone Selection: Pommard

Soils: Willakenzie sedimentary, Jory volcanic

Harvest Dates: 9/12/15, 9/19/15, 9/22/15

Cooperage: French Oak (100% Neutral)

Alcohol: 14.1%

pH: 3.431

TA: 6,877

Residual Sugar: 0.0613% (dry)

The 2015 vintage was the warmest vintage on record in Oregon. Luminous Hills is a higher elevation and late ripening site which excels in this type of vintage, allowing for prolonged hang time without elevated sugars or depleted acidity. Additionally, this rosé benefits from being drawn from parcels in the vineyard that are farmed specifically to become rosé (leaving wings on clusters and less leaf-pulling around clusters, but otherwise maintaining the same crop load as the rest of the vineyard, optimized for the vintage). In this case we set aside blocks of 667, 777, and Pommard for this wine. These are picked separately, macerated for 3 to 4 days at extremely cold temperatures, then pressed off into neutral French oak barrels where it is fermented and aged for eight months producing a highly complex and rich, but still delicate and vibrant rosé.

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