

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.



## 2016 LUMINOUS HILLS

Estate Grown Pinot Noir

Yamhill-Carlton

Suggested Retail \$35 (750ml), \$21 (375ml)

Cases Produced: 298 (750ml), 99 (375ml)

Clone Selections: Pommard, 115, 667, 777

Soils: Sedimentary, Volcanic

Harvest Dates: September 20<sup>th</sup> and 21<sup>st</sup>, 2016

Cooperage: French Oak (14% new Rousseau puncheon, with the remaining all once or twice filled barrels)

12% Whole cluster fermented

Alcohol: 14.2%

pH: 3.61

TA: 5.94

For 2016, the Luminous Hills “silver label” is a fourteen-barrel selection from a broad range of the diverse elements of the Luminous Hills vineyard. For the first time, this wine is split between two bottlings: 750ml and 375ml. This blend is the “big picture” story of what Luminous Hills is all about: delicate red fruit from the small berry Dijon clones at higher elevations, darker spicier notes from the 115 clone canted southeast on the lower elevation sedimentary soil, and a robust foundation from the Pommard also on sedimentary soil facing southwest. 2016 was a vintage in which nature provided a natural open fruit set and a beautiful arc to the season after an early start following a warm winter. The transparency of the vintage called for less new oak; instead we utilized a much higher percentage of once and twice filled barrels to ensure adequate structure without dominating, coupled with a modest amount of whole cluster fermented lots for an added layer of complexity, earth, spice, length and age-ability.

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