

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.

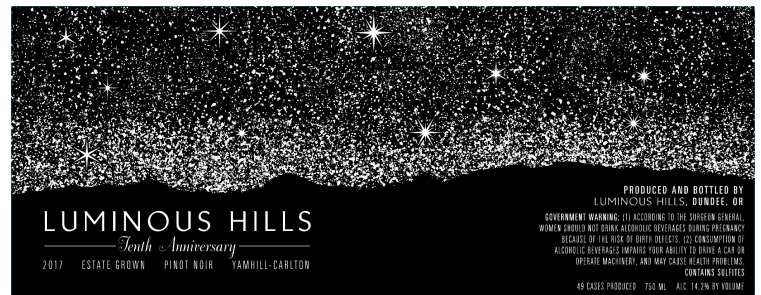
Careful assessment of clones and rootstocks were conducted to make the best match for the soils, aspect and elevation at the site. A foundation of Pommard was selected along with large blocks of the Dijon clones 777, 667, and 115. The site uses primarily 101-14 rootstock, with the higher elevation portion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



2017 LUMINOUS HILLS

Estate Grown Pinot Noir
Tenth Anniversary

Yamhill-Carlton

Suggested Retail \$65

Cases Produced: 49

Clone Selections: 52% Pommard, 38% 115, 10% 777

Soils: 90% Willakenzie Sedimentary, 10% Jory Volcanic

Harvest Date: October 9, 2017

Cooperage: French Oak (33% new, the rest used 2-3 times)

Alcohol: 14.2%

pH: 3.57

TA: 5.88

As 2017 marks the tenth year of production for Luminous Hills Vineyard, it called for a commemorative bottling that represents the very best blend the vineyard can offer. Assembled before any of the other wines and drawing from the highest rated barrels, this small production blend uses parts of three different barrels to deliver all the facets of a wine that is designed to lay down for a very long time. At the heart of the wine is foundation of rich voluptuous Pommard (52%), tethered to the depth and structure offered by 115 (38%), and just a hint of dusty red brightness from a little 777 (10%) tying the wine together. Build to age for two decades, it's delightfully engaging now.

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