

LUMINOUS HILLS

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.

Luminous Hills has been farmed certified sustainably since 2007, and is now farmed organically as well. Yields at Luminous Hills Vineyard are managed to match the character of the vintage 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.



2019 LUMINOUS HILLS

Estate Grown Pinot Noir
Lux

Yamhill-Carlton

Suggested Retail \$42

Cases Produced: 74

Clone Selection: 67% Pommard, 33% 777

Soils: Willakenzie Sedimentary (67%), Jory Volcanic (33%)

Harvest Date: October 1st & 2nd, 2019

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

Alcohol: 13.63%

pH: 3.59

TA: 5.81

Following the theme of the vintage, the Lux, while always the wine from Luminous Hills with more muscle, flashes a fair amount of finesse as well. Drawn from a mere 3 barrels, it is a classic Lux blend emphasizing the Pommard clone on sedimentary soil at the base of the vineyard for structure, power and dark fruit, balanced with the highly complementary 777 clone from the upper elevation Jory volcanic soils, delivering companion higher tones of concentrated red fruit and minerality. Always a blend with longevity, the slightly cooler nature of the vintage should carry this one even longer.

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