

LUMOS

WINE COMPANY

2015

Temperance Hill Pinot Noir

Eola-Amity Hills



All of the grapes in the Lumos wines are from USDA and Oregon certified organic vineyards. Dai Crisp has been farming vineyards this way for more than 30 years. This philosophy of a natural approach with minimal intervention also drives the winemaking.

Winegrower

Dai Crisp

Winemaker

Julia Cattrall

Production Notes

- 100% Certified Organic Pinot Noir
- Dry farmed
- Combination destemmed and whole-cluster fermentation
- Primarily native yeast fermentation
- Complete malolactic fermentation
- Barreled for 15 months in French oak
- 199 cases
- 14% alcohol by volume
- 100% vegan—produced with no animal by-products
- No GMOs
- Certified Salmon Safe



Vineyard

Temperance Hill Vineyard has been managed by Dai since 1999. Its 100 acres were planted in the west Eola Hills in 1981. It has an elevation range of 660 to 880 feet. Crop level for the Pinot Noir is about two tons to the acre. Soils are predominantly Nekia, Rittner and Jory.

Vintage Notes

2015 ...

Moderately dark garnet color in the glass. Aromas of blackberry, herbs and seasoned oak echo on the nose. Very charming, with a nicely spiced mid weight blackberry fruit core. What sets this wine apart is the remarkably persistent finish. Like Tom Brady, it's all about the finish.

—RUSTY GAFFNEY, the Prince of Pinot



95 Points

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Platinum



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Lumos Wine Co. Headquarters

Dai Crisp & PK McCoy

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