



# LUMOS

WINE COMPANY

2017

## *Five Blocks Pinot Noir*

Willamette Valley

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 Catrall

### *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
- 269 cases
- 13.5% alcohol by volume
- 100% vegan—produced with no animal by-products
- No GMOs
- Certified Salmon Safe



### *Vineyards*

*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.

*Wren Vineyard* is the *Lumos Estate* vineyard. Originally planted in 1985 by Dai and his folks, it has grown to 15 acres and is now tended by the third Crisp generation. With an elevation of 300 to 500 feet and the influence of coastal air, this cool site provides a long, gradual ripening season.

### *Vintage Notes*

2017 started out with heavy rains that continued into the spring. Despite all the rain we had a healthy fruit set and a warmer than normal summer that led to a bountiful harvest.

### *Past Accolades*



Double Gold



Platinum



Slow Food®

### *Lumos Wine Co. Headquarters*

Dai Crisp & PK McCoy

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