



LUMOS

WINE COMPANY

2016

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
- 145 cases
- 13.5% 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. The first blocks 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

Moderately dark garnet color in the glass. Black fruits are featured in this mid weight wine that sports excellent harmony. Since last reviewed in October 2018, this wine has gained considerable appeal. The core of dark berry and stone fruits so typical of this vineyard are vivid and saturating. The tannins have mollified since last tasted, and the wine aims to please.

—RUSTY GAFFNEY, the Prince of Pinot



92 Points



Silver



Slow Food®

Lumos Wine Co. Headquarters

Dai Crisp & PK McCoy

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