



LUMOS

WINE COMPANY

2018

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
- 292 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

The Willamette Valley had a wet, cool spring and a hot summer in 2018. September brought us widely varying temperatures like a transition month should, but the month ended up cooler than average for many along the west coast. Even with some rain mid-month dry conditions persisted and we had a beautiful harvest.

Past Accolades



Double Gold



Platinum



Slow Food®

Lumos Wine Co. Headquarters

Dai Crisp & PK McCoy

24000 Cardwell Hill Drive | Philomath | OR | 97370

541.929.3519 | lumos@lumoswine.com | lumoswine.com