

LUMOS

WINE COMPANY

2021 Five Blocks 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

Winemakers
Julia Cattrall and Boone McCoy-Crisp

Production Notes

- 100% Certified Organic Pinot Noir
- Dry farmed
- Combination destemmed and whole-cluster fermentation
- Primarily native yeast fermentation
- Complete malolactic fermentation
- Barreled for 18 months in French oak
- 340 cases
- 13% abv
- 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, shallow, lean and basalt-edged.

Vintage Notes

Flavors of black cherries, currants, and peppercorns link the aroma and taste sensations of the latest vintage of Five Blocks. Tempered, driving acid orients the tannins, reminiscent of cranberry compote and the neutral French oak barrels where the majority of this wine spent 18 months maturing.

Lumos Wine Co. Headquarters

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