

LUMOS

WINE COMPANY

2022 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
- 554 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, marionberries and peppercorns link the taste and aroma of the 2022 vintage of Five Blocks. Tempered acidity orients the tannins, reminiscent of cranberry compote with a fullness belying the minimal impact of the neutral French oak barrels where this wine matured for 18 months.

Lumos Wine Co. Headquarters

Dai Crisp & PK McCoy
24000 Cardwell Hill Drive - Philomath - OR - 97370
541.929.3519 - lumos@lumoswine.com - lumoswine.com

