

# LUMOS

WINE COMPANY

2018

*Chiquita Rosé*

Rosé of Pinot Noir



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
- Native and inoculated yeast fermentation
- Barrel fermented
- Cold stabilized
- 172 cases
- 13.5% alcohol by volume
- 100% Vegan—no animal by-products
- No GMOs
- Certified Salmon Safe

*Vineyards*

*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. Elevation is 300 to 500 feet and this cool site is ideal for growing Dijon-clone Chardonnay and Pinot Noir for this Rosé.

*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.

*Vintage Notes*

2018 was a warm and dry growing season producing beautiful fruit and an early harvest.

*A combination of Mt. Hood strawberries and cream with a little white peach and violets thrown in for good measure.*

—Slow Wine Guide 2020



91 Points



Best of Class  
Double Gold



Slow Food®

*Lumos Wine Co. Headquarters*

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