

Seven of Hearts features wines from distinct appellations within Oregon's Willamette Valley and neighboring regions, including specific vineyards and portions of vineyards that show unique characteristics. Using traditional winemaking methods, our goal is small production wines of great purity, complexity, and elegance.

The label on the bottle, with its neo-classical elements, symbolizes our passion for the traditional Burgundian style of Pinot noir.

We make wines from our estate vineyard under the Luminous Hills label, which is about that specific site. Seven of Hearts is about exploring other vineyards, other AVAs, and other varietals, including highly regarded and well-managed vineyards in the Willamette Valley AVAs of Eola-Amity Hills, Dundee Hills, Chahalem Mountains, and Ribbon Ridge. We are very fortunate to be working with growers from outstanding vineyard sites where great attention to detail and care is given to the fruit.

Varietals that are classically grown in the Rhone region of France are featured under the Chatte d'Avignon sub-label of Seven of Hearts. These include blends and single varietal expressions of the white wine varietals of Viognier and Roussanne, and the red wine varietals of Grenache, Syrah, and Mouvedre.

The Coupe's Cuvée label is designated for our dessert wines made using a traditional port method (using Brandy to arrest the fermentation at just the right point to preserve enough residual sugar to balance with the wines acidity, depth of fruit, structure, and eventual alcohol).



2009 Coupe's Cuvée

Pinot Noir Dessert Wine

Willamette Valley, Oregon

Suggested Retail \$21 (375ml), \$42 (750ml)

Cases Produced: 63 (750ml equivalent)

Approach: Traditional Port method (using Brandy)

Harvest Dates: October 6 – October 12, 2009

Bottling Date: September 2010

Cooperage: All neutral French Oak

Alcohol: 17.2%

Residual Sugar: 6.7%

This wine is sourced from Pinot Noir grapes from just a few select vineyards in the Willamette Valley to create a wine that is a fine accompaniment to rich desserts, nuts, and sharp cheeses. While a traditional method is employed to make the wine (using Brandy to arrest the fermentation at just the right point to preserve enough residual sugar to balance with the wines acidity, depth of fruit, structure, and eventual alcohol), the choice of Pinot Noir is unconventional, providing an elegance atypical of "port" style wines. The residual sugar has been kept low so as not to overwhelm the expression of Pinot Noir.

**SEVEN OF HEARTS**

14200 NW Fir Crest Road

McMinnville, Oregon 97128

Ph (971) 241-6548 Fax (503) 434-2700

Website: [www.sevenofheartswine.com](http://www.sevenofheartswine.com)

Email: [info@sevenofheartswine.com](mailto:info@sevenofheartswine.com)