

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: Viognier, Roussanne, Grenache, Syrah, and Mourvedre. Our new Chateau Figareaux line highlights Bordeaux varietals, starting with a 2010 Cabernet Franc, Columbia Valley, Oregon, for release early 2012.

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).



2010 Coupe's Cuvée

Pinot Noir Dessert Wine

Willamette Valley, Oregon

Suggested Retail \$22 (375ml), \$42 (750ml)

Cases Produced: 98 (750ml equivalent)

Approach: Traditional Port Method (using Brandy)

Harvest Dates: October 21 – October 22, 2010

Bottling Date: September 2011

Cooperage: All Neutral French Oak

Alcohol: 17.5%

Residual Sugar: 6%

Now in the third vintage of this unique port-style Pinot noir, this version of Coupe's Cuvée is the deepest and richest yet (drawing on our broader vineyard sources), but still showing a finesse that is uncharacteristic of Port, but ultimately what makes this a Pinot noir first, and a dessert wine second. At 6% residual sugar, it is enough to balance with the acidity, but not so much as to overwhelm the expression of the fruit. Still very small in production, this is a wine we traditionally release in the fall, but because of its elegance, maintains its appeal throughout the year, pairing well with a broad range of desserts, or appealing on its own.

SEVEN OF HEARTS

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