

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 distinctive wines of purity, complexity, and elegance.

The label on the bottle, with its neo-classical elements, symbolizes our passion for the traditional old world 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 Rhône region of France are featured under the Chatte d'Avignon sub-label of Seven of Hearts: Viognier, Roussanne, Grenache, Syrah, and Mourvedre, and the GSM blend. Our new Chateau Figareaux line highlights the Bordeaux varietals Sauvignon Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, and our classic-style red blend called Tradition.

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).



2011 Coupe's Cuvée
Pinot Noir Dessert Wine
Willamette Valley, Oregon

Cases Produced: 147 (750ml equivalent)
Approach: Traditional Port Method (using brandy distilled from Pinot Noir grapes)
Harvest Dates: October 26 – November 4, 2011
Release Date: December 2012
Cooperage: All Neutral French Oak
Alcohol: 16.9%
Residual Sugar: 5.4%
pH: 3.59
TA: 5.87

Now in the fourth vintage of this unique port-style Pinot noir, this version of Coupe's draws upon the Wadenwil clone in the Ribbon Ridge for richness and the 115 clone in the Eola-Amity Hill for spiciness. Showing finesse that is uncharacteristic of Port, what ultimately makes this a Pinot noir first, and a dessert wine second is elegance. At 5.4% 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 balance, maintains its appeal throughout the year, pairing well with a broad range of desserts, or delightful on its own.

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