

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 Mourvèdre, and the GSM blend. Our Chateau Figareaux line highlights the Bordeaux varietals Sauvignon Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, and a classic-style red blend called Tradition.



2012 Chatte d'Avignon

GSM

Columbia Valley Washington

Cases Produced: 347

Varietals: 32% Grenache, 36% Syrah, 32% Mourvèdre

Vineyards: Avery and Hellsgate

AVA: Columbia Valley Washington

Harvest Dates: October 9 – October 19, 2012

Release Date: April, 2014

Cooperage: French Oak (mostly barrels that are 1-3 times used, plus 10% new)

Alcohol: 14.1%

pH: 3.567

TA: 6.105

Sourced from vineyards along the Washington side of the Columbia River in the Columbia Valley AVA, this wine is inspired by the great red wines of the Rhône Valley in France. The Grenache provides elegant fruit and white pepper, the Syrah is the source of the earthy, meaty blue fruit, with the Mourvèdre filling out the backend with characteristic brooding, gamey, leather, tobacco, dark fruit and black pepper. Minimal new oak is used in the lots comprising this blend, allowing the distinctive qualities of these vines along the banks of the Columbia River to shine through, resulting in aromas of black cherry, wild strawberry, tobacco, pipe smoke, and flavors of strawberry, raspberries, wild game, cured meats, cracked pepper, wood smoke, wild herbs, gravel, and cinnamon spiciness.

SEVEN OF HEARTS

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