

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 our classic-style red blend called Tradition.



2012 Chatte d'Avignon

Grenache

Columbia Valley Washington

Cases Produced: 63

Varietals: 100% Grenache

Source: Avery Vineyard

Harvest Date: October 19, 2012

Release Date: May 1, 2014

Cooperage: All neutral French oak

Alcohol: 14.5%

pH: 3.605

TA: 6.057

A small two and a half barrel selection of Grenache from the Avery Vineyard five miles west of Hellsgate Vineyard, this wine expresses the elegant, fruit-driven and earthy charm of Grenache in a very pure form. A lengthy maceration, native yeast fermentation, and aging in all neutral French oak barrels, allows richness and complexity to take center stage. Like Pinot noir, Grenache has relatively less color in the skins than most red grapes and should be judged more by the layers, texture and depth of a varietal that reflects so clearly the sites in which it is grown, in this case 29 year old vines hugging the slopes on the Washington side of the Columbia River, here producing aromas of red fruits, pepper, menthol, and flowers, along with flavors of wild raspberries, strawberries, white pepper, leather, gravel, cola, and provencal herbs.

SEVEN OF HEARTS

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