

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 PINOT NOIR

Armstrong Vineyard

Ribbon Ridge

Cases Produced: 147

Soils: Willakenzie series Sedimentary

Clones: Pommard (33%), 777 (33%),
667 (17%), Wadenswil (17%)

Harvest Dates: October 11, 2012

Cooperage: French Oak (17% New)
33% Whole cluster fermented

Alcohol: 13.7%

pH: 3.604

TA: 6.207

The 2012 Armstrong is a more varied take on this vineyard than in previous vintages. More clones were utilized (see above) than in previous vintages, with less new oak. This is a barrel selection from the different lots we produced, including a high percentage of whole cluster fermented lots, adding an additional layer of complexity and ageability. Growing conditions were ideal for the site, enabling us to hang long enough in this moderately warm vintage to develop ideal phenolic qualities without overripe flavors or excess alcohol. A nicely balanced wine with aromas of wild flowers, woody earth, and cherries. Flavors unfold with cherries, strawberries, damp earth, and fallen leaves. This is a complex, very balanced medium bodied wine with nice acidity and a silky mouthfeel.

SEVEN OF HEARTS WINE

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