

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 old world style wines.

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



2012 PINOT NOIR

Willamette Valley

Cases Produced: 756

Clones: 114, 115, 667, 777, Pommard, Wadensvil
Sub-AVAs: Yamhill-Carlton, Eola-Amity,
Ribbon Ridge, Chehalem Mountains, Dundee Hills

Soils: Volcanic, Sedimentary

Harvest Dates: October 10 – October 19, 2012

Cooperage: French Oak (25% New)

Alcohol: 13.6%

PH: 3.58

TA: 5.91

Other than being an unusually dry summer, the relatively even and slightly above average temperatures in the 2012 vintage were perfect for delivering balanced wines with unusually generous color (for Pinot Noir), abundant richness and remarkable depth. This blend draws upon all five the Willamette Valley vineyards we work with in the Eola-Amity Hills, Yamhill-Carlton District, Chehalem Mountains, Ribbon Ridge and Dundee Hills. The range of soils and the well-matched clones to each of these sites, coupled with traditional winemaking techniques of native yeast fermentation, selective whole cluster fermentation, and minimal additions, all contribute a broad palette of aromas, textures and flavors, spiciness, and layers of complexity.

SEVEN OF HEARTS WINE

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