

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.



2013 PINOT GRIS

OREGON

Cases Produced: 349

Sources: Rattlesnake Road Vineyard (Columbia Valley Oregon), Vigna Giovanni (Yamhill-Carlton)

Harvest Date: October 3 - 11, 2013

Cooperage: 75% Neutral French Oak, 25% Stainless Steel

Alcohol: 13.7%

pH: 3.463

TA: 7.658

Residual Sugar: 0.077%

Our 2013 Pinot Gris is a blend from two diverse vineyards in Oregon: the Rattlesnake Road Vineyard on the Oregon side of the Columbia River, and the Vigna Giovanni Vineyard in Yamhill-Carlton. This particular blend benefits from the richness and vibrancy of the site along the Columbia River, and the classic structure, complexity and elegant notes from the sedimentary soils of the Yamhill-Carlton site. This wine is the composition of four separately managed lots, three of which were aged in neutral French oak, for a complex array of aromatic expressions, textures, and fruit components, body and weight. The stainless retains the verve. Fermented completely dry for a rich, complex, and food-friendly wine.

SEVEN OF HEARTS WINE

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