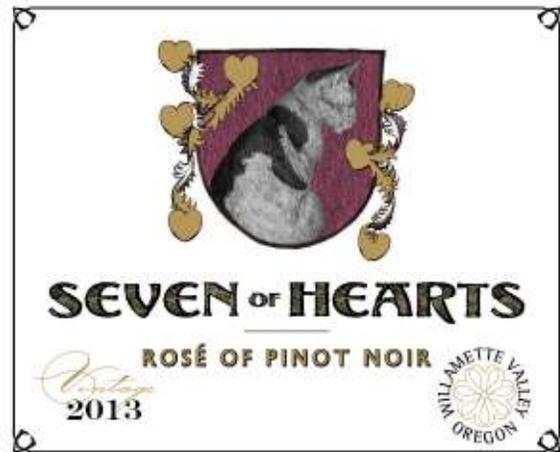


Seven of Hearts features wines from distinct appellations within Oregon's Willamette Valley and neighboring regions, including specific vineyards and portions of vineyards that show unique characteristics. Using traditional winemaking methods, our goal is small production wines of great purity, complexity, and elegance.

The label on the bottle, with its neo-classical elements, symbolizes our passion for the traditional Burgundian 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 Rhone 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 Bordeaux varietals Sauvignon Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, and our classic red blend called Tradition.



2013 ROSÉ OF PINOT NOIR

Willamette Valley

Cases Produced: 126

Source: Luminous Hills Vineyard (Yamhill-Carlton),
Armstrong Vineyard (Ribbon Ridge)

Harvest Dates: September 20 – October 4, 2013

Alcohol: 14.2%

Residual Sugar: 0.157%

pH: 3.444

TA: 7.212

Our 2013 Rosé of Pinot Noir incorporates fruit from two of the prized Pinot Noir vineyards we work with. Fruit from the Luminous Hills Vineyard is all Pommard, providing voluptuous texture and fruit. The Armstrong vineyard Wadenswil and 777 blocks were chosen for their richness and depth. The selection of the fruit is from blocks that are farmed for Rosé, picked separately, macerated for eight days at very cold temperatures, and then pressed off and fermented in neutral French oak barrels, and then aged for six months before bottling. The result is truly the whole being greater than the sum of the parts, delivering a complex and ageable Rosé that rewards with food, but is tempting as well for that summer refresher.

SEVEN OF HEARTS WINE

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