

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.



## 2013 PINOT NOIR

### Willamette Valley

Cases Produced: 521

Clones: 114, 115, 667, 777, Pommard, Wadensvil

Sub-AVAs: Yamhill-Carlton, Eola-Amity,  
Ribbon Ridge, Chehalem Mountains, Dundee Hills

Soils: Volcanic, Sedimentary

Harvest Dates: September 28 – October 13, 2013

Cooperage: French Oak (25% New)

Alcohol: 12.9%

PH: 3.59

TA: 5.83

Our Willamette Valley Pinot Noir blend is intended to reflect two things: the vintage as well as the broad expression of the different Pinot Noir vineyards we work with in five of the sub-AVAs of the Willamette Valley. As always, the distinct vineyards we work with contribute interesting elements from the diverse clones, soils, aspects and elevations at each of the sites. In 2013, the vintage was among the more dramatic of those we've worked with. Following a warmer than typical summer, leading to the potential for higher alcohol and unbalanced wines, a major rain event arrived just before harvest. With most all our fruit far from ready, we hung through the rain and after waiting up to two weeks after the rain to harvest, the resulting wines captured the best qualities of a cooler vintage: lower alcohol, complexity and elegance, while retaining the imprint of the warm summer with depth, a round rich core and layers of red and black fruit.

#### SEVEN OF HEARTS WINE

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