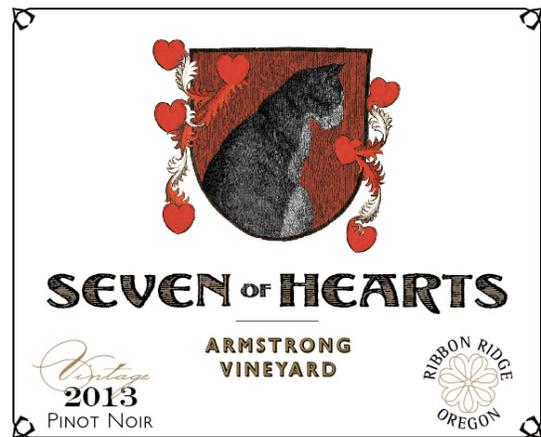


Seven of Hearts features wines from distinct appellations within Oregon's Willamette Valley and neighboring regions, including specific vineyards and portions of vineyards that show unique characteristics. Using traditional winemaking methods, our goal is small production distinctive wines of purity,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



2013 PINOT NOIR

Armstrong Vineyard

Ribbon Ridge

Cases Produced: 98

Soils: Willakenzie series Sedimentary  
Clones: Pommard (50%), 667 (25%), 114 (12.5%)  
777 (6.25%), Wadenswil (6.25%)  
Harvest Dates: September 28 – October 4, 2013  
Cooperage: French Oak (37.5% New)  
25% Whole cluster fermented  
Alcohol: 13.1%  
pH: 3.513  
TA: 6.427

The 2013 version of this wine is a barrel selection from the lots produced out of the diverse set of blocks and clones in the Armstrong Vineyard. Growing conditions were warm during the majority of the growing season, providing a rich core to the wine, while an elongated cooler and wetter finish to the season allowed for more flavor development and balance to the wine. This blend delivers a rich and voluptuous foundation of Pommard, with complementary elements of spicy richness from the 677, the precision and focus of the 777, the richness of the Wadenswil, a touch of spiciness from the 667, and the elegant ethereal qualities of the 114. 25% whole cluster fermentation elevates the wine further, releasing another layer of complexity.

**SEVEN OF HEARTS WINE**

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