

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.

VINTAGE 2014 **SEVEN OF HEARTS**



RIESLING

VIGNA GIOVANNI
VINEYARD

140
Cases Produced

PRODUCED & BOTTLED BY
SEVEN OF HEARTS
DUNDEE, OREGON
ALC. 13.0% BY VOL RESIDUAL SUGAR: 0.05%



2014 Riesling

Vigna Giovanni Vineyard
Yamhill-Carlton

Cases Produced: 140

Source: Vigna Giovanni (Yamhill-Carlton)

Harvest Date: October 11, 2014

Cooperage: 60% Neutral French Oak, 40% Stainless Steel

Alcohol: 13.0%

pH: 2.973

TA: 9.854

Residual Sugar: 0.05%

This 2014 Riesling is from 32-year-old vines at the Vigna Giovanni Vineyard in Yamhill-Carlton AVA. Richness and depth, precise minerality fine flora notes, and delicate fruit are the hallmarks of Riesling on the sedimentary soils of this older organically managed site in the heart of the Yamhill-Carlton AVA. The steely acidity is tamed by the partial use of neutral French oak, rounding out the wine while retaining the essential vibrancy of this noblest of varietals. Fermented completely dry for a rich, complex, and food-friendly wine.

SEVEN OF HEARTS WINE

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