

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**



SAUVIGNON
BLANC

STONEHENGE VINEYARD

154
Cases Produced

PRODUCED & BOTTLED BY
SEVEN OF HEARTS
DUNDEE, OREGON
ALC. 13.8% BY VOL



2014 Sauvignon Blanc

Stonehenge Vineyard
Columbia Valley Washington

Cases Produced: 154

Harvest Dates: September 19, 2014

Cooperage: 50% Neutral French Oak, 50% Stainless Steel

Alcohol: 13.8%

pH: 3.183

TA: 8.457

The 2014 Sauvignon Blanc is sourced from 36-year old vines in the Stonehenge vineyard along the Washington side of the Columbia River, benefiting from the moderating effects of the nearby body of water, the fierce winds of the Gorge, and the gravelly, sandy soil that grace the banks of the river. Fermented half in stainless, along with 50% neutral French Oak barrels, this wine retains vibrancy while benefiting from the roundness and texture of the barrels. Characteristic minerality and a spectrum of fruit from melon to pears, make this Sauvignon Blanc an excellent accompaniment to a wide range of foods year around.

SEVEN OF HEARTS WINE

14200 NW Fir Crest Road

McMinnville, Oregon 97128

Ph (971) 241-6548 Fax (503) 434-2700

Website: www.sevenofheartswine.com

Email: info@sevenofheartswine.com