

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.

VINTAGE 2014 **SEVEN
OF HEARTS**



PINOT NOIR

987 *Cases Produced*

PRODUCED & BOTTLED BY
SEVEN OF HEARTS
DUNDEE, OREGON

2014 PINOT NOIR

Willamette Valley

Cases Produced: 987

Clones: 114, 115, 667, 777, 828, Pommard, Wadensvil

Sub-AVAs: Yamhill-Carlton, Eola-Amity,
Ribbon Ridge, Chahalem Mountains

Soils: Volcanic, Sedimentary

Harvest Dates: September 15 – October 1, 2014

Cooperage: French Oak (22% New)

Alcohol: 13.2%

PH: 3.46

TA: 6.07

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 the sub-AVAs of the northern Willamette Valley. As always, the distinct vineyards we work with all contribute interesting and diverse elements from their various clones, soils, aspects, vine ages, elevations and microclimates. In 2014, the vintage was unusual in many respects: everything was early from bud break and fruit set all the way to harvest, largely fueled by a warmer winter and growing season. Most importantly, flavors came on early in the season, allowing for an early harvest without sacrificing complexity or concentration and without excess sugar or loss of essential acidity. All this resulted in wines that are generous, rich complex, fruit-driven and layered, all while maintaining the balance, vibrancy and finesse that we prize in our Pinot Noir.

SEVEN OF HEARTS WINE

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