

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.



2014 Seven of Hearts

GSM

Columbia Valley Washington

Cases Produced: 217

Varietals: 33% Grenache, 35% Syrah, 32% Mourvèdre

Vineyards: Avery and Hellsgate

AVA: Columbia Valley Washington

Harvest Dates: October 4 – October 19, 2014

Cooperage: 93% French Oak (21% new), 7% New American Oak

Alcohol: 14.1%

pH: 3.678

TA: 6.586

Sourced from vineyards along the Washington side of the River in the Columbia Valley AVA, where cooler nights prevail from the river influence and impart these varietals with structure and balance; where gravelly sandy soils deliver Provençal spice; and strong winds, similar to those of the Rhône Valley, maintain the health of the vines and the fruit. The Grenache from 35-year-old vines provides elegant fruit and white pepper; the 28-year-old Syrah is the source of the earthy, meaty blue fruit in the middle, with the Mourvèdre fills out the back end with characteristic gamey leather, tobacco, dark fruit and black pepper. A balance of primarily French Oak, with the introduction of a small amount of low aroma American Oak, gives this wine a subtle exotic twist as the two oak elements subtly interact to support the fruit in the aromas and the palate.

SEVEN OF HEARTS

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