

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.

VINTAGE 2014 **SEVEN OF HEARTS**



99 Cases Produced
**ARMSTRONG VINEYARD
PINOT NOIR**
PRODUCED & BOTTLED BY
SEVEN OF HEARTS
DUNDEE, OREGON

2014 PINOT NOIR

Armstrong Vineyard

Ribbon Ridge

Cases Produced: 99

Soils: Willakenzie series sedimentary

Clones: 50% Wadenswil, 25% Pommard, 25% 114

Harvest Dates: September 15th & 22nd, 2014

Cooperage: French Oak (25% new, Rousseau Video)

25% Whole cluster fermented

Alcohol: 13.8%

pH: 3.471

TA: 6.019

The 2014 vintage was a record warm year in the Willamette Valley. The key to balanced wines, particularly Pinot Noir, was in the canopy management and crop load, going against the typical strategy of low yields, it was essential to carry a slightly bigger crop to slow down the accumulation of sugar and depletion of acids. The 2014 Armstrong benefited from this, as well as extended barrel time for additional roundness in the significant tannins of the vintage. This barrel selection delivers richness at its foundation with an emphasis on Wadenswil, a star clone of the vineyard, with complementary elements of fleshy roundness from the Pommard block, and finishing with the elegant ethereal qualities of the 114 clone. 25% whole cluster fermentation elevates the wine further, providing another level of complexity, and earthy spicy notes.

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