

SEVEN OF HEARTS

Seven of Hearts is about exploring different vineyards, appellations, and varietals: cool-climate varietals from the Willamette Valley and warm-weather varietals from the Columbia Valley, Oregon and Washington.

Using traditional winemaking methods, our goal is to produce sincere wines of purity, complexity, and character. We partner with growers who primarily farm organic and sustainably, and who are stewards of their land and vines, providing the attention to details that produce great fruit and capture the best qualities of each vintage.

The label on the bottle, with its neo-classical elements, symbolizes our passion for wines in the old-world tradition that reflect where they are from and the conditions under which they were grown.

LUMINOUS HILLS

Under our estate label, Luminous Hills, we produce Pinot noirs that are specific to a distinct place in the southwest corner of the Yamhill-Carlton AVA with a unique combination of aspects, two diverse and well-delineated soils, dramatic elevation changes, and carefully matched Pinot noir clones and rootstocks to each block of the vineyard. The wines produced from Luminous Hills capture the broad expression of the entire vineyard in the “*silver label*”, the southwest aspect with emphasis on lower elevation sedimentary soil in the *Lux*, and the southeast aspect, higher elevation and volcanic soils in the *Astra*.



2015 Nebbiolo

Coyote Canyon Vineyard

Columbia Valley Washington

Suggested Retail \$36

Cases Produced: 127

Columbia Valley Washington

Harvest Date: September 21, 2015

Fermentation: 26 days total skin contact

Cooperage: 6 months 20% new French oak followed by 18 months aged in 100% neutral French Oak

Alcohol: 13.8%

pH: 3.67

TA: 6.35

Located on a cool bench in the Coyote Canyon Vineyard there exists a tiny amount of Nebbiolo in the perfect location in this vast vineyard in the Horse Heaven Hills. This fourth bottling of Seven of Hearts Nebbiolo reflects a somewhat warmer vintage, and a wine that is more effusive in its youth than is typically the norm for this varietal. That said, this wine speaks the language of Nebbiolo, first in its dramatic floral aromatics, followed by rich texture and a lingering finish of iron, spice, rose and cherry. Barrel aged for two years (6 months 20% new French oak, followed by 18 months in 100% neutral French oak).

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