

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*.

VINTAGE 2015 SEVEN OF HEARTS



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

2015 PINOT NOIR

Armstrong Vineyard

Ribbon Ridge

Suggested Retail: \$35

Cases Produced: 96

Soils: Willakenzie series sedimentary

Clones: 30% 777, 30% 115, 20% Pommard, 6.67% 667,
6.67% 114, 6.67% Wadenswil

Harvest Dates: September 11th & 14th, 2015

Cooperage: French Oak (20% new, Remond Allier)
25% Whole cluster fermented

Alcohol: 13.5%

pH: 3.542

TA: 5.881

For the 2015 Armstrong single vineyard Pinot noir, a total of four barrels volume were selected, but from smaller portions of different barrels from lots of co-fermented clones allowing for the expression of a broad array of the many clones we work with in that vineyard, primarily the 777, 115, Pommard, but also including small amounts of the 114, Wadenswil and 667. Each contributes to the blend in the form of richness, depth, spice, focused fruit and fleshiness. Select lots were classically fermented whole cluster (25% of this blend), adding another layer of complexity. And of course the distinctive structure provided by the sedimentary soils of this Ribbon Ridge site give this wine weight and ageability. Barrel aged for 16 months in French cooperage (20% new). The Armstrong Vineyard is organically farmed.

SEVEN OF HEARTS WINE

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