

# 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



95 Cases Produced

**BJORNSON VINEYARD  
PINOT NOIR**

PRODUCED & BOTTLED BY  
**SEVEN OF HEARTS**  
DUNDEE, OREGON

## 2015 PINOT NOIR

Bjornson Vineyard

Eola-Amity Hills

Suggested Retail \$35

Cases Produced: 95

AVA: Eola-Amity Hills

Soils: Nekia and Jory volcanic

Clones: 25% Pommard, 25% 667, 25%

777, 12.5% Wadenswil, 12.5% 115

Harvest Dates: September 15<sup>th</sup> and 19<sup>th</sup>, 2015

Cooperage: French Oak (17.5% new Rousseau Tronçais  
and Marsannay Cooper 's Choice)

Alcohol: 14.2%

pH: 3.551

Acid (TA): 5.85

Bjornson Vineyard is another site we favor working with because of its diverse set of clones and varying soil expressions. This wine draws upon lots made from the Pommard, 677, 777 serving as the foundation with a supporting role of 115 and Wadenwil. This wine demonstrates many layers that are a gift of the diverse and expressive Jory and Nekia volcanic soils, providing breadth that reaches across the palate with richness and delicacy. Barrel aged for 16 months in French cooperage (17.5% new). The Bjornson Vineyard is LIVE Certified and Salmon Safe.

### SEVEN OF HEARTS WINE

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