

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 PINOT NOIR

Special Reserve

Willamette Valley

Suggested Retail \$45

Cases Produced: 98

Vineyard Sources: Luminous Hills, Yamhill-Carlton (75%),

Bjornson, Eola-Amity Hills (25%)

Clones: 777 (50%), Pommard (25%),

Wadenswil (12.5%), 115 (12.5%)

Soils: Volcanic, Sedimentary

Harvest Dates: 9/15/15, 9/19/15, 9/23/15

Cooperage: French Oak (25% New, Marsannay Cooper's Choice)

Alcohol: 14.3%

pH: 3.62

TA: 5.85

Our 2015 Special Reserve bottling was assembled from four select barrels that highlight the richness and power, depth and complexity of the vintage as drawn from several distinct Pinot Noir vineyards we worked with, including Luminous Hills in Yamhill-Carlton and the Bjornson Vineyard in the Eola-Amity Hills. This vintage was characterized by an early start, high enough temperatures to be the warmest vintage to date – although never extreme – with a perfect mid to late September finish. One new French oak barrel along with a balance of successively older barrels (once filled, twice filled and three times filled) round out the bigger and more pronounced tannins of the vintage while maintaining the rich fruit, spice, and texture from a mix of classic and Dijon clones on the diverse and complementary soils of these two vineyard.

SEVEN OF HEARTS WINE

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