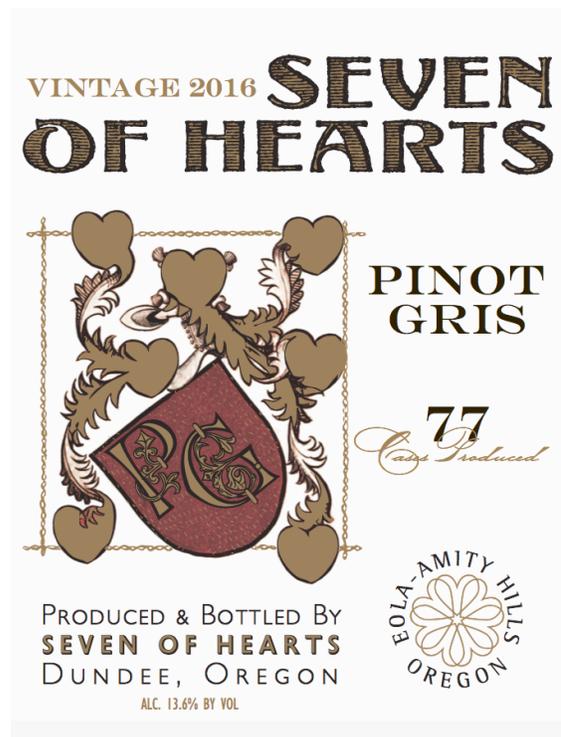


Seven of Hearts features wines from distinct appellations within Oregon's Willamette Valley and neighboring regions, including specific vineyards and portions of vineyards that show unique characteristics. Using traditional winemaking methods, our goal is small production distinctive wines of purity, 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 in the Yamhill-Carlton AVA. 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.

Seven of Hearts also features varietals that are classically grown in the Rhône region of France, including Viognier, Roussanne, Grenache, Syrah, and Mourvèdre, all incorporated in our the GSM blend. Wines inspired by the Bordeaux region include Sauvignon Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, and a classic-style red blend called Tradition. The great wines of the Piedmont region in northern Italy influence our Nebbiolo, and the sole reason we make Tannat is our love of the distinctive and bold wines of Madiran in southern France.



2016 PINOT GRIS

Eola-Amity Hills

Suggested Retail: \$21

Cases Produced: 77

Source: Stand Sure Vineyard

Harvest Date: 9/27/16

Cooperage: 100% Neutral French Oak

Alcohol: 13.6%

pH: 3.28

TA: 7.36

Residual Sugar: 0.121% (dry)

Our small production 2016 Pinot Gris is a single vineyard selection from the Stand Sure Vineyard in the Eola-Amity Hills AVA within the Willamette Valley. Stand Sure Vineyard resides in a great neighborhood of famous vineyards on volcanic Nekia soil that produces richness, depth and vibrancy. Once pressed, the fermentation – all in neutral French oak – was managed in three separate lots using different yeast strains for a complex array of aromatics, textures, and fruit components. The neutral barrels provide body and weight. Fermented dry for a rich, complex, and food-friendly wine.

SEVEN OF HEARTS WINE

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