

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 2016 SEVEN OF HEARTS



PINOT NOIR

397 *Cases Produced*

PRODUCED & BOTTLED BY
SEVEN OF HEARTS
DUNDEE, OREGON

2016 PINOT NOIR

Willamette Valley

Suggested Retail Price: \$28

Cases Produced: 397

Clones: Pommard, 667, 777, 115

Sources: Luminous Hills Vineyard, Yamhill-Carlton

Soils: Willakenzie Sedimentary, Jory Volcanic

Harvest Dates: September 20th and 21st, 2016

Cooperage: French Oak (16% New, the rest used 1-4 times)

Alcohol: 14.1%

pH: 3.51

TA: 6.24

Our 2016 Willamette Valley Pinot Noir is most similar to our first vintage in that it is sourced from a single vineyard, in this case our estate vineyard, Luminous Hills in Yamhill-Carlton. A blend of sixteen barrels that were chosen from all the diverse elements of the vineyard – two soil types, a range of aspects, varying elevations, and four distinct clones matched to the terrain – with an emphasis on a wine that has early appeal, but which still reflects the complexity of the vintage, allowing for considerable aging potential. 2016 was a nearly perfect vintage in the Willamette Valley: good heat but not excessive, lighter and more open clusters from conditions at set, an early start and finish, and little unwelcome drama in the way of weather. As a result, flavors developed early in the season, allowing for an early harvest without sacrificing complexity or concentration and without excess sugar or loss of essential acidity. All this resulted in a wine that is generous, rich, complex, fruit-driven and layered, all while maintaining the balance, vibrancy and finesse that we prize in our Pinot Noir.

SEVEN OF HEARTS WINE

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