

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 2017 SEVEN OF HEARTS



ROSE OF PINOT NOIR

101 Cases Produced

PRODUCED & BOTTLED BY
SEVEN OF HEARTS
DUNDEE, OREGON

2017 ROSÉ OF PINOT NOIR

Willamette Valley

Suggested Retail: \$24

Cases Produced: 101

Source: Luminous Hills Vineyard (Yamhill-Carlton)

Soil: Jory volcanic

Pinot Noir Clones: 777 (100%)

Harvest Date: October 9, 2017

Alcohol: 14.2%

Residual Sugar: 0.09% (dry)

pH: 3.41

TA: 6.93

Our 2017 Rosé of Pinot Noir is drawn exclusively from the 777 Pinot noir clone grown on Jory volcanic soils at the upper elevations of Luminous Hills Vineyard in Yamhill-Carlton. This section of the vineyard was farmed specifically for rosé, leaving wings on clusters and additional leaves around the fruiting zone to preserve acidity and reduce phenolics. Picked separately, macerated for three days at very cold temperatures (40 degrees F), pressed off gently and fermented in neutral French oak barrels, then aged for six months before bottling. This process produces a complex, vibrant Rosé that rewards with food and time on any occasion, but satisfies early as well during the halcyon days of summer.

SEVEN OF HEARTS WINE

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