

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 wines of great purity, complexity, and elegance.

The label on the bottle, with its neo-classical elements, symbolizes our passion for the traditional Burgundian style of Pinot noir.

We make wines from our estate vineyard under the Luminous Hills label, which is about that specific site. 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.

Varietals that are classically grown in the Rhone region of France are featured under the Chatte d'Avignon sub-label of Seven of Hearts: Viognier, Roussanne, Grenache, Syrah, and Mourvèdre, and the GSM blend. Our Chateau Figareaux line highlights Bordeaux varietals Sauvignon Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, and our classic red blend called Tradition.

VINTAGE 2015 **SEVEN OF HEARTS**



ROSÉ OF PINOT NOIR

196 *Cases Produced*

PRODUCED & BOTTLED BY
SEVEN OF HEARTS
DUNDEE, OREGON

2015 ROSÉ OF PINOT NOIR

Willamette Valley

Cases Produced: 196

Source: Luminous Hills Vineyard (Yamhill-Carlton)

Soils: Willakenzie sedimentary, Jory volcanic

Pinot Noir Clones: 40% 777, 35% 667, 25% Pommard

Harvest Dates: September 12th, 19th, and 22nd, 2015

Alcohol: 13.1%

Residual Sugar: 0.0716% (Dry)

pH: 3.429

TA: 6.914

Our 2015 Rosé of Pinot Noir incorporates fruit from a diverse set of vineyard blocks, all from the Luminous Hills Vineyard, each contributing distinct elements of soil, aspect, elevation, and clonal expression. These selections are from blocks that are farmed for Rosé, picked separately, macerated for up to four days at very cold temperatures, pressed off and fermented in neutral French oak barrels, and then aged for six months before bottling. The result is truly the whole being greater than the sum of the parts, delivering a complex and vibrant Rosé that rewards with food, but is tempting as well for sipping on its own as a refresher in the warmth of the summer.

SEVEN OF HEARTS WINE

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