

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. 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 Rhône 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 the Bordeaux varietals Sauvignon Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, and our classic-style red blend called Tradition.

# VINTAGE 2014 **SEVEN OF HEARTS**



**TANNAT**  
RATTLESNAKE ROAD  
VINEYARD

**98**  
*Cases Produced*



PRODUCED & BOTTLED BY  
**SEVEN OF HEARTS**  
DUNDEE, OREGON  
ALC. 13.5% BY VOL

## 2014 TANNAT

Rattlesnake Road Vineyard

Columbia Valley Oregon

Suggested Retail \$32

Cases Produced: 98

Vineyard: Rattlesnake Road

Harvest Dates: September 29, 2014

Cooperage: 24 months aged in mostly neutral French Oak

Alcohol: 13.5%

pH: 3.72

TA: 6.07

This varietal, traditionally and famously grown in the Madiran region of France, has a name from which the word "Tannin" is derived. Our 2014 Tannat is in the oldest and purest tradition of Tannat, 100% single varietal. While loaded with tannins, they have been softened and rounded through a long cold maceration and cooler primary fermentation followed by two full years in barrel. While still large right now, this wine will tame with age, developing further softness. Many of us will also embrace this wine early for its sheer size, big fruit and chocolaty characteristics.

### **SEVEN OF HEARTS**

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