

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 2019 SEVEN OF HEARTS



2019 PINOT GRIS

Tukwilla Vineyard

Dundee Hills

Suggested Retail: \$21

Cases Produced: 217

Source: Tukwilla Vineyard (Dundee Hills)

Soil: Woodburn

Harvest Date: 9/28/19

Cooperage: 60% Neutral French Oak, 40% Stainless Steel

Alcohol: 13.2%

pH: 3.23

TA: 7.57

Residual Sugar: 0.01% (bone dry)

Our 2019 Pinot Gris is sourced from old vines (planted in 1992) in the lovingly and sustainably farmed Tukwilla Vineyard in the Dundee Hills. Tukwilla is LIVE (Low Impact Viticulture and Enology) certified. Everything in this wine starts from the magnificent terroir that farming captures. In the winery, after gently pressing, the fermentation is managed in five separate lots, three in neutral French oak, for a complex array of aromatic expressions, textures, and fruit components, body and weight. The remaining stainless steel fermented and aged lots help to retain the verve at the core of the wine. Fermented completely dry for a rich, complex, and food-friendly wine.

SEVEN OF HEARTS WINE

14200 NW Fir Crest Road

McMinnville, Oregon 97128

Ph (971) 241-6548 Fax (503) 434-2700

Website: www.sevenofheartswine.com

Email: info@sevenofheartswine.com