

# 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*.



### 2019 Coupe's Cuvée

#### Pinot Noir Dessert Wine

Suggested Retail: \$24

Cases Produced: 218 (375ml)

Source: Luminous Hills Vineyard, Yamhill-Carlton

Harvest Date: October 2, 2019

Traditional Port Method (fortified)

Cooperage/Aging: 12 months in 100% neutral French Oak

Alcohol: 18/3%

Residual Sugar: 4.1%

pH: 3.51

TA: 6.74

With the seventh vintage of this unique port-style Pinot noir (going back to 2008), this version of Coupe's Cuvée was sourced from the Luminous Hills Vineyard, specifically the 115 clone which provides a base of spiciness and richness. Fortified with brandy distilled from Pinot Noir grapes, and aged in neutral French oak barrels, it has finesse that is uncharacteristic of port. Ultimately, this is a Pinot noir first and a dessert wine second. With the residual sugar clocking in at just over 4%, it is enough to balance with the acidity, but not so much as to overwhelm the expression of the fruit. Given the base wine of Pinot noir, coupled with a seamless style of brandy, balancing acidity and lower residual sugar, this is a port that has the ability to pair with a wide range of foods from the usual port companions of chocolate, nuts and cheeses, but also with lighter fare – think pastries such as cheesecake with blueberries, or a custard like crème brûlée or an éclair.

#### SEVEN OF HEARTS WINE

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