

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 2020 SEVEN OF HEARTS



131 Cases Produced
ALDER RIDGE VINEYARD
MOURVÈDRE

PRODUCED & BOTTLED BY
SEVEN OF HEARTS
DUNDEE, OREGON

2020 Mourvèdre

Alder Ridge Vineyard

Columbia Valley Washington

Suggested Retail \$42

Cases Produced: 131

Harvest Date: September 23, 2020

Cooperage: Barrel aged 18 months in 38% new American Oak

Alcohol: 14.1%

pH: 3.59

TA: 5.85

The Alder Ridge Vineyard in the Horse Heaven Hills of Columbia Valley Washington, is endowed with a varied palette of soils, elevations, aspects and other influences. This Mourvèdre is situated along the river, pitch perfect for the unique expression of this varietal with its earthy, brooding, dark fruit, tobacco, coffee, leather and spices. Handling in the winery follows our long-standing approach using slow extraction and minimal intervention to bring out the old-world characteristics we love in this varietal. A new 500-liter American Oak barrel was chosen for aging 38% of the wine in the final blend, giving this rich complex wine the support and profile needed for balance and long-term aging.

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