

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 Mourvedre, and the GSM blend. Our new Chateau Figareaux line highlights the Bordeaux varietals Sauvignon Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, and our classic-style red blend called Tradition.

The Ice Princess label is designated for our dessert wines made in an ice wine style (freezing the grapes, concentrating the flavors and sugar).



2012 ICE PRINCESS
Sauvignon Blanc Sweet Wine
Columbia Valley Washington

Cases Produced: 70
Source: Stonehenge Vineyard, Washington
Harvest Date: October 19, 2012
Alcohol: 8.2%
pH: 3.354
TA: 8.124
Residual Sugar: 7.5%

This Ice Princess Sweet Wine is made from Sauvignon Blanc grown in an ideal site in the Stonehenge Vineyard along the Washington side of the Columbia Gorge. The fruit is harvested at the point the flavors are pitch perfect, and just as importantly, the acids are right for a balanced, but not overly sweet dessert wine. The fruit is taken straight from the vineyard to cold storage where it is frozen for five weeks, after which it is immediately pressed very slowly over the course of several days, producing a uniquely delicate, aromatic and lengthy dessert wine. Sweetness was kept in check for this wine to highlight the distinctive varietal characteristics. Bright acidity provides balance making this both a wine that is very friendly for food pairing in the near-term, as well as a wine that is worthy of aging.

SEVEN OF HEARTS WINE
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