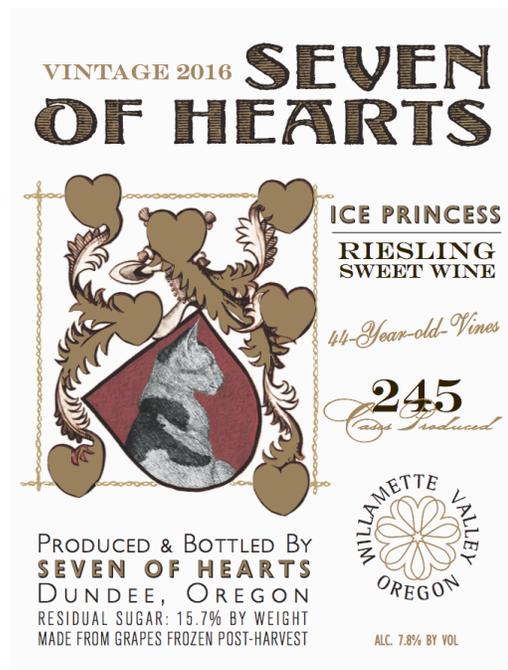


Seven of Hearts features wines from distinct appellations within Oregon's Willamette Valley and neighboring regions, including specific vineyards and portions of vineyards that show unique characteristics. Using traditional winemaking methods, our goal is small production distinctive wines of purity, 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 in the Yamhill-Carlton AVA. 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.

Seven of Hearts also features varietals that are classically grown in the Rhône region of France, including Viognier, Roussanne, Grenache, Syrah, and Mourvèdre, and the GSM blend. Wines inspired by the Bordeaux region include Sauvignon Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, and a classic-style red blend called Tradition. The great wines of the Piedmont region in northern Italy influence our Nebbiolo, and the sole reason we make Tannat is our love of the distinctive and bold wines of Madiran in southern France.



## 2016 Ice Princess Riesling Sweet Wine

*44-Year-old-Vines*

Willamette Valley

Suggested Retail: \$21

Cases Produced: 245 (375ml)

Source: Tualatin Estates (Willamette Valley)

Harvest Date: October 25, 2016

Alcohol: 7.8%

pH: 3.112

TA: 9.176

Residual Sugar: 15.7%

The 2016 Riesling Ice Princess is made from 44-year-old vines at the Tualatin Estates Vineyard, a site with Lualaba soils near Forest Grove in the Willamette Valley. These older vines are the source of the minerality, concentration of complex fruit and richness in this ice wine style Riesling. The fruit as whole clusters is taken straight from the vineyard to cold storage where it is frozen for four to five weeks, after which it is immediately pressed very slowly over the course of several days, producing an intensely flavorful, aromatic and lengthy dessert wine. Bright acidity balances the sweetness 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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