

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



2020 Ice Princess Riesling Sweet Wine *MonksGate Vineyard*

Suggested Retail: \$24

Cases Produced: 157 (375ml)

Source: MonksGate Vineyard (Yamhill-Carlton)

Harvested October 14, 2020 & Pressed November 9, 2020

Alcohol: 7.5%

pH: 3.24

TA: 10.66

Residual Sugar: 23.5%

The 2020 Riesling Ice Princess is made from the meticulously farmed and tended MonksGate Vineyard in Yamhill-Carlton. The passion for Riesling and the care and attention to detail in the vineyard shows in the multitude of layers, depth and richness of this wine. 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 concentrated, aromatic and layered dessert wine. Bright acidity balances the sweetness making this both refreshing on its own terms, or as a companion to both the sweet and savory. Time in the bottle will reward.

SEVEN OF HEARTS WINE

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