



# Palate Press

## **2010 Seven of Hearts Chardonnay, Mahonia Vineyard**

WHO: Seven of Hearts  
WHAT: Chardonnay  
WHEN: 2010  
WHERE: Willamette Valley, Oregon

Clear, bright, pale golden color. Clean on the nose with medium intensity aromas: caramel, vanilla, orange, yeast, white floral, fleshy sun-warmed peaches, and dried ginger. Dry on the palate with medium-high acidity, medium to medium-full body. Flavors of candied lemon peel, orange, tart peaches, green apple. A creamy, round texture and a long lingering finish. Pair with mustard crusted pork tenderloin and roasted root vegetables. Highly Recommended (92-95). RR

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