



Suzor Wines

2020 sunflower chardonnay

in pursuit of elegance

We continue to source our Chardonnay from 6 long rows of clones 96 and 76. The season offered exceptional balance in Chardonnays, preserving both freshness and acidity.

Hand-picked the second week of October, the fruit was gently pressed before a brief settling, then heading into four french oak barrels to slowly start spontaneous fermentation. The wines are showing beautifully now, and will only continue to shine in the future.

The 2020 Sunflower shows an abundance of citrus with freshness and vibrancy. Mandarin, Kafir lime, and lemon curd hover above saline ocean air and fresh fennel. The wine has taut tension, linear acidity and undeniable minerality. Honeydew melon start to comingle with tarragon as the brightness of citrus persists, creating a wine of precision and length.

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90 cases | 12 % alc.

Left Coast Vineyard | Van Duzer Corridor

LIVE certified | Native ferments

12 months élevage | 20% New French Oak