



Suzor Wines

2021 escargot rosé

An ode to slow farming and slow living

Hand-picked from our family vineyard on September 18th, surprisingly late for a rosé. With the acidity in check and just starting to reveal its full phenolic character, the fruit was promptly pressed and placed in stainless steel and neutral french oak barrels.

Wild fermentation began slowly and continued over the course of seven months. At a snail's pace, this lengthy fermentation built mouthfeel and richness, balancing the racy acidity typical of this cool vineyard site. To this day, this wine remains a practice in patience.

Our 2021 escargot rosé is aromatically delicate yet abundant in flavors, with notes of fruit nectar, tangerine, lemon preserve, and savory herbs. On the palate, the richness from the slow fermentation is lifted by bright acidity. With hues reminiscent of late summer, it shines with a brilliant salmon and ripe peach flesh color scheme.

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115 cases | 13 % alc.

Menefee Vineyards | Yamhill-Carlton AVA

LIVE certified | Native ferments

80% Stainless Steel & 20% Neutral Oak élevage