



Suzor Wines

2021 par contre gamay

a balancing act

Our Gamay Noir comes from our family estate, Menefee Vineyard. This cooler site, situated on a swatch of volcanic soils at a higher altitude, brings the fruit close to ripeness without ever overdoing it.

Always the last pick of the vintage, our Gamay Noir was picked mid-October, huge clusters destemmed before fermenting with native yeasts for two weeks. Once fermentation was complete, the wine spent 11 months in four neutral French oak barrels.

Aromatically, hibiscus and rhubarb dominate with a bit of red currant and cherry liqueur. Savory rosemary and lavender show through the chewy palate. Texturally, brambly tannins and a velvety texture are balanced with a medium acidity.

This wine remains an attempt to harness the wild life that sometimes consumes us. Rather than trying to control the chaos surrounding us all, we can choose to embrace its wild energy.

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99 cases | 12 % alc.

Menefee Vineyards | Yamhill-Carlton

Unfined and unfiletered | Native ferments

11 months élevage | Neutral French Oak