



Suzor Wines

2021 wild child

A foray into exploration & creativity

In the midst of a challenging few years, we were inspired to create something fun, new, and different. Perhaps it's because we 'tasted' too many wines during the pandemic, or maybe we needed something to look forward to on the other side. We invite you to discover our 2021 Wild Child, a skin-contact Pinot Gris aged in locally-made amphora.

The Pinot Gris was fermented on skins to build a color, structure and texture not normally associated with this varietal. To push this wine even further into a new direction, the wine was aged in neutral french oak and Oregon-made amphora. This aging style brings out a rusticity in the wine while holding onto the purity of fruit.

Wild Child is a coy, ever-changing wine. At times this wine displays the fruit punch flavors we begged for as kids, then the influence of the clay amphorae comes through, bringing hints of soil and rust. The fruit is vibrant, both fresh and candied, and the texture is crunchy.

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120 cases | 13 % alc.

Willamette Valley AVA

LIVE certified | Native ferments

40% Amphora & 60% Neutral Oak *élevage*