

FLÂNEUR WINES are crafted from HAND-HARVESTED, ORGANICALLY FARMED grapes.

After a NATIVE YEAST FERMENTATION, our wines are moved through the winery with

MINIMAL INTERVENTION, and bottled UNFINED & UNFILTERED.

2018 CUVÉE CONSTANTIN PINOT NOIR

Dark, deep, and brooding aromas dominate here. The nose leads with earthy notes of roasted mushroom, forest floor and spice and follows through with dark red fruits. The generous palate is turbocharged with lively acidity and framed with chewy, ripe tannins. The palate is replete with complex flavors of red fruits, tea leaf and earth, showcasing the character of the two vineyards this wine is composed of.

780 cases | bottled August 2019 | pH 3.82 TA 4.9 | native yeast fermentation 50% new french oak, 15% whole cluster

68% LA BELLE PROMENADE VINEYARD

Chehalem Mountains AVA
700 - 820' elevation | northeastern/southwestern exposure
volcanic soils (Jory/Nekia)

La Belle Promenade Vineyard is planted to 36 acres of Pinot Noir, Chardonnay, Pinot Meunier, Grüner Veltliner and Aligoté. It sits on top of volcanic soils, with the western portion of the site consisting of a thick layer of fractured basalt. Due in part to its high elevation, this site allows for great diversity in concert with our other estate vineyard, Flanerie.

32% FLANERIE VINEYARD

Ribbon Ridge AVA 200 - 350' elevation | eastern exposure marine sedimentary soils (Willakenzie series) Wadenswil, 667, 777 & Pommard clones

The Flanerie Vineyard, planted in 2003, sits facing due east on the southern edge of the Ribbon Ridge AVA and is dry farmed using organic principles. The terrain is comprised of a thin layer of topsoil over a deep seam of marine sedimentary motherock. These dry farmed vines produce intense wines with dark fruit and unique meaty/savory signature.

