

Flâneur

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 FLANERIE VINEYARD PINOT NOIR

An exotic array of baking spices, clove, five spice and spearmint are countered with kirsch and baked cherry notes in this deep and brooding nose. Across the intense, richly textured palate pronounced dark red fruit, forest floor and mushroom characteristics lead on to a long, complex finish. Firm, tightly wound tannins and mouth watering acidity ensure this wine has great cellaring potential.

410 cases | bottled August 2019 | pH 3.8

TA 5.3 | native yeast fermentation

13% new french oak, 10% whole cluster

100% 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 motherrock. These dry farmed vines produce intense wines with dark fruit and unique meaty/savory signature.