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.

2015 Flanerie Vineyard Pinot Noir

Intense, dark, deep, brooding nose with complex aromas of black cherry, roasted plum, black licorice, garrigue, pencil shavings, and black pepper. The palate envelops with sweet earthy tones, black cherry, and baking spice. Tightly wound, fine, gripping tannin and structured acidity give way to a long, complex finish. Potential for medium to long term cellaring. Enjoy this wine now through 2026.

416 cases | Harvested September 13, 2015 | Bottled May 2017
20% Whole Cluster | 3.67 pH | 5.6 g/L TA | 14.5% ABV
18 Months in 228L French Oak Barrels (30% New)
Comprised of Wadenswil, 667 & 777 Clones | $50 SRP

The Flanerie Vineyard

Flanerie Vineyard
2015 Pinot Noir

Ribbon Ridge AVA
200-350’ Elevation | Eastern Exposure
Marine Sedimentary Soils (Willakenzie & Wellsdale Series)
Planted to Wadenswil, 667, 777 & Pommard Clones
Dry-Farmed Using Organic Principles

The Flanerie Vineyard, planted in 2003, is comprised of a thin layer of topsoil over a deep seam of marine sedimentary motherock. This vineyard produces intense wines with dark fruit and unique meaty/savory signature.