

# 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.

2015 C N R %A C SPINOTNOIR  
*To come*



*34 cases | Bottled September 2017 | 27% Whole Cluster | 3.82 pH  
5.3 g/L TA | 14.3% ABV | Fermented in One Marc Grenier Foudre  
Aged 12 Months in One New, Medium Toast Taransaud Barrel  
Block 3 | 80% 667, 20% Pommard Clones | \$50 SRP*

## THE FLANERIE VINEYARD

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

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*The Flanerie Vineyard, planted in 2003 sits facing due east on the southern edge of the Ribbon Ridge AVA. 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.*