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.

2016 FLANERIE VINEYARD PINOT NOIR

A strong and brooding nose of dark red fruits, black cherry, crushed rock, and floral components leap from the glass. The palate is replete with savory, meaty characteristics and red and black fruits. Delicate tannins are matched with mouth-watering acidity that follows through a long, complex finish.

487 cases | Bottled September 2017
20% Whole Cluster | 3.79 pH | 5.3 g/L TA | 14.8% ABV
12 Months in Oak Barrels (37% New)
Wadenswil, 667 & 777 | $50 SRP
Dry Farmed Using Organic Principles

THE FLANERIE VINEYARD

Ribon 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 motherrock. This vineyard produces intense wines with dark fruit and unique meaty/savory signature.