



SISTERS CHARDONNAY

Our Philosophy

Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, the way it's farmed and the quality of the light on east-facing slopes in the Willamette Valley are what shape the wines.

Our Team

Lingua Franca was co-founded by Larry Stone and Dominique Lafon in 2015, inspired by the exceptional vineyard in the Eola-Amity Hills that Larry bought in 2012 and planted in 2013. Thomas Savre, who worked at some of the top domains in Burgundy, is responsible for overseeing the winemaking and farming. He is a master at capturing the character of each vineyard site with every vintage.

Vintage Notes:

Winter was extremely cold, with a historic ice storm that left the region without power for two weeks. It remained cool and wet throughout early spring, but warmed up in time to have a major heat dome event at the end of June with record-breaking 116°F temperatures. The resiliency of our non-irrigated soils, having fractured basalt as both an insulator as well as source of stored water meant that our vines had almost no negative effect and remained verdant all the way through. The heat event reduced mildew pressure from a wet spring and the harvest proceeded with fruit in perfect balance and excellent, moderately cool conditions.



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2021 Chardonnay | Sisters

Eola- Amity Hills

Dates Picked: 9/6-9/9

Alcohol: 12.63% pH: 3.17

Suggested Retail: \$95

Sisters Chardonnay 2021

This wine possesses a voluptuous range of aromas and flavors that balances citrus, pear and even mango, with floral and flinty sparks of brilliance. It has tension on the palate but a richness of texture as well. The flavors are vibrant and persist in a long mineral finish marked by a savory salinity. This is a monumental tribute to the sisters for whom the cuvée was named.

The 2021 Sisters comes predominantly (78%) from a source close to our own Lingua Franca Estate that has contributed most frequently to Sisters. It is grown on the shallowest, stony volcanic soils of our region called Witzel and expresses the elevated and complex character of a vineyard whose yields are low. The remaining 22% this year comes from a selection of wines from our own Bunker Hill Estate, from the oldest vines on the site.

Production Notes

All the fruit was hand-picked, vineyard sorted, whole berry pressed, settled for 24 hours in air-tight tanks, and spontaneously fermented by wild yeast in 600-liter puncheons with no acid additions. The wine was aged in the same barrel sur lie for 11 months, then assembled in an airtight stainless-steel tank for 6 months prior to bottling. The amount of lightly toasted new oak puncheons in the élevage was 33%.