



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 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 Partners

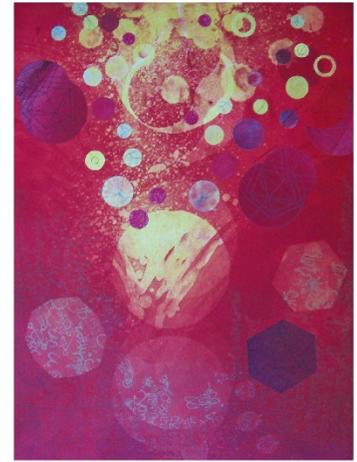
Lingua Franca was co-founded by Larry Stone, David Honig and Dominique Lafon in 2015, inspired by the exceptional vineyard in the Eola-Amity Hills that Larry bought in 2012. Thomas Savre, who worked at some of the top domains in Burgundy, is responsible for overseeing the winemaking and farming. He is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

2019 Vintage

The vineyard was recovering from drought so that the harvest again brought in low yields but of excellent quality and intensity. Harvest proceeded with fruit in perfect balance. Lingua Franca Avni Pinot 2019 is our most layered yet, with distinctive fruit sourced from the upper blocks, blended equally with fruit from the deeper Jory soils of our lower blocks, where vines develop round textures and red fruit flavors.

LINGUA FRANCA

2019
AVNI
PINOT NOIR
EOLA-AMITY HILLS
WILLAMETTE VALLEY



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2019 Pinot Noir | Avni
Date Picked: September 14-23, 2019
Finished Wine: Alcohol: 13%, pH: 3.55
Suggested Retail: \$40

Avni Pinot Noir

Estate grown Avni 2019 PN is focused and concentrated with an overlying elegance and silky mouthfeel. The large proportion of complexly flavored, savory and mineral upper block fruit combines seamlessly with the rounder flavors of Pommard clone on Jory soils. Though the vineyard was still recovering from drought, the fruit quality was nearly perfect, as temperatures were moderate at harvest, and we avoided the later rains.

Vinification

Hand-harvested Avni Pinot Noir 2019 was fermented with 14% whole cluster fruit. The grapes were fed by bin into medium sized stainless steel and cement fermenting tanks. Pigeage was done traditionally by foot to ensure a gentle extraction of tannins. The fermentation was with wild yeast. The wines aged in 21% new and 79% old French oak barriques for 12 months and four in tank prior to bottling. 11% of the total, PN115 from Block 9, was fermented using 100% whole cluster carbonic fermentation.