



LINGUA FRANCA

2019  
BUNKER HILL  
CHARDONNAY  
ESTATE BOTTLED  
WILLAMETTE VALLEY



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## 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

Winter was again a little dry. Spring rain accumulation helped avoid another drought year providing the vines with water to sustain growth and return to health after the severe drought of 2018. Harvest proceeded with fruit in excellent condition, though there were some rain events that had to be watched.

2019 Chardonnay | Bunker Hill  
Date Picked: September 24, 2019  
Finished Wine: Alcohol: 13%, pH: 3.1  
Suggested Retail: \$60 • 520 Cases Produced

## Bunker Hill Estate Chardonnay

Bunker Hill is back with the 2019 vintage. The wine is selected from the old vine material in the Salem Hills at an elevation of 650-700ft above sea level, overlooking the Willamette River from the east side. The volcanic soils here are particularly shallow and rocky, making for a sleek wine of mineral brilliance that will evolve for many years.

Bunker Hill was planted in 1995 with the same material that was used to replant Seven Springs Vineyard. It is all CH76, with a brilliant, citrus, flinty nose, tension, and precision from the combination of clone, vine age and terroir. In the coming years, there should be more wine coming from this site, as we are now working on expanding the vineyard.

## Vinification

The Bunker Hill Chardonnay 2019 is field sorted, handpicked, whole cluster pressed, settled in tank for around 24 hours and then barrel fermented with wild yeast and natural acidity. It undergoes a natural malolactic and ages sur lie in 24% new French oak 600-liter puncheons and 76% older 500- and 600-liter puncheons for 10 months. Very little is aged in older barriques as the cellar atures. Then it is racked into closed stainless-steel tanks for 6 months with lees, prior to bottling.