



LINGUA FRANCA

2019  
SISTERS  
CHARDONNAY  
EOLA-AMITY HILLS



Dale Chihuly, Cylinder Drawing, 2006, 30 x 22" © Chihuly Studio

### 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 | Sisters  
Date Picked: September 21, 2019  
Finished Wine: Alcohol: 13%, pH: 3.21  
Suggested Retail: \$95 • 240 Cases Produced

### Sisters Chardonnay

Sisters Chardonnay is a wine with lifted floral aromas and great length and complexity on the palate. Sisters will reward patience with more complex aromas of white truffle and lifted floral notes to augment the flinty, fresh citrus and peach qualities the wine has in its youth. Named in honor of my mother' farming and winegrowing family.

Sisters 2019 returns to the stony volcanic soils of the Eola-Amity Hills where the poor basalt-based soils create a complex flavor profile, including floral, mineral, savory and fruity elements. This is a selection of the most refined barrels of Chardonnay in our cellar for the vintage.

### Vinification

The grapes were whole-cluster pressed, settled in tank for an average of 24 hours, then barrel fermented with wild yeast and natural acidity in a combination of 25% new 600-liter puncheons and 75% neutral French oak from diverse French coopers. Full malolactic fermentation was completed in each vessel, and after the wine was blended it was put into a closed stainless-steel tank with its lees for 6 months prior to bottling.