



LINGUA FRANCA

2019
THE PLOW
PINOT NOIR
ESTATE BOTTLED
EOLA-AMITY HILLS



Dale Chihuly, Black-Foot Drawing, 2008, 42 x 30" © Chihuly Studio
Chihuly works with acrylic, watercolor, charcoal, and graphite to create expressive drawings, which reference the development of his glass series.

2019 Pinot Noir | The Plow
Date Picked: September 19-20, 2019
Finished Wine: Alcohol: 13%, pH: 3.58
Suggested Retail: \$60

Our Philosophy

Lingua Franca is the exploration of Oregon *terroir*, 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 and with cooler temperatures. Again, The Plow is sourced from the prized blocks 1 and 2 on Gelderman-Jory soil, with around 60% coming from the slightly higher block 1.

The Plow Pinot Noir

The fruit for The Plow 2019 comes from the best parts of Blocks 1 and 2, where Larry Stone planted a refined, moderately productive Pinot Noir PN777 on Gelderman-Jory soils, with a layer of large gravels that impart extra energy to the vines and create more complex flavors. Wines grown here are the most balanced of our estate, with floral notes, minerality, freshness, round tannins and length. In 2019 this translated into a richly layered wine, with aromatic complexity and deceptively soft accessibility that is underpinned by great structure.

Vinification

In 2019 the hand-picked whole cluster fruit was kept to 18%. Fermentation proceeded with wild yeast in an equal combination of stainless steel and concrete tanks. The destemmed fruit was selected for whole berries by a special destemmer/sorter. No broken fruit goes into the cuvée. Cap management begins with gentle pump overs, followed by traditional pigeage by foot, as needed. After fermentation, the wines aged in 23% new and 77% neutral French oak barriques for 12 months followed by an additional 5 months in stainless steel tank to bring the cuvée together prior to bottling.