



LINGUA FRANCA



2017
SISTERS
CHARDONNAY
EOLA-AMITY HILLS



Cylinder Drawing, © 2006-2017 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.

There is no single technique or formula that defines what we do or that dictates the outcome. It is an attitude toward the vineyard and land that strives to make the winemaking as transparent as possible and allows the place to speak. The wines are the outcome of sensitive, not dogmatic, winemaking and organic or biodynamic farming. 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.

They soon hired Thomas Savre, a brilliant young winemaker with work experience at some of the best domaines in Burgundy and an inquisitive mind.

2017 Vintage

After late spring rains, the weather was warm and dry, but not too hot. This set the stage for wines of balance, with a complex structure and vivid fruit.

2017 Chardonnay | Sisters

Date Picked: September 27, 2017

Finished Wine: Alcohol: 13%, pH: 3.26

Suggested Retail: \$90 • 356 Cases Produced

Sisters Chardonnay

This special cuvée is named for my mother Rachel and her sister Aida, who throughout their lives managed to stay together and sustain one another for nearly 90 years. This Chardonnay combines the finest lots of the vintage, from 100% Jory and Nekia soils in the Eola-Amity Hills, sourced from vineyards close to our own Lingua Franca Estate. These shallow, very rocky soils drive mineral, savory, fruit and floral qualities despite the relative youth of the vines. The combination of soil and microclimate creates a wine that is intense and long, yet full of energy. It can seem racy one moment and dense and rich the next, making it lively and multifaceted.

Vinification

Harvest was timed to maximize freshness and tension in the finished wine. The grapes were whole cluster pressed, settled in tank for an average of 24 hours, then barrel fermented with wild yeast in a combination of 16% new (600-liter puncheons) and 55% neutral French oak barriques from diverse coopers. This wine, featuring exclusively natural acidity, went through full malolactic fermentation in barrel. After aging for an average of 10 months, the wine was transferred with the lees to stainless steel tank 6 months prior to bottling in February 2018.

LINGUA FRANCA | AT HOME IN THE EOLA-AMITY HILLS

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