



CHERS AMIS CHARDONNAY

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 the 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 Team

Lingua Franca was co-founded by Larry Stone and Dominique Lafon in 2015, inspired by the exceptional vineyard in the Eola-Amity Hills that Larry bought in 2012 and planted in 2013. 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.

Vintage Notes:

Winter was extremely cold, with a historic ice storm that left the region without power for two weeks. It remained cool and wet throughout early spring but warmed up in time to have a major heat dome event at the end of June with record-breaking 116°F temperatures. The resiliency of our non-irrigated soils, having fractured basalt as both an insulator as well as source of stored water meant that our vines had almost no negative effect and remained verdant all the way through. The heat event reduced mildew pressure from a wet spring and the harvest proceeded with fruit in perfect balance and excellent, moderately cool conditions.



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2021 Chardonnay | Chers Amis

Willamette Valley

Dates Picked: 9/9/2021

Alcohol: 12.7% pH: 3.23

Suggested Retail: \$75

Chers Amis Chardonnay 2021

Chers Amis is a special Wine Club offering that is produced in very limited quantities. This is a wine of great finesse from a site close to Lingua Franca Estate that expresses a distinctive mineral characteristic in the wine. The aroma has scents of white and yellow flowers, like jasmine and hawthorn blossom, and wet stone. On the palate it reveals pear, lemon zest and lemon custard notes with a bright green apple edge, with a silky texture and very long finish. It has weight but it is vibrant, filled with energy. Only 152 cases produced.

This wine marries well with a wide range of fish dishes, such as simply poached or sautéed fish dishes with herbed butter, garlic butter, or Beurre Blanc. Because of its creaminess it would work with richer shellfish dishes with sauces as well, even a sauce Nantua or Armoricaine. Roast chicken with butter, thyme and lemon or a breaded veal scallopini dish with a squeeze of lemon.

Production Notes

Hand-picked and whole-cluster pressed, settled for 24 hours in closed stainless-steel tanks, the wine is then barrel fermented with wild yeast in 25% new and 75% old French oak barriques and 600-liter puncheons from diverse coopers and left to age sur lie for 11 months. Finally, the wine is put in a close top tank with its lees for five months prior to bottling.