



ESTATE PINOT NOIR

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 Pinot Noir | Estate

Eola-Amity Hills

Dates Picked: 9/9-9/16

Alcohol: 13.3% pH: 3.48

Suggested Retail: \$60

Estate Pinot Noir 2021

This Estate Pinot 2021 has a large proportion of fruit from some of our finest sites, 48% coming from Blocks 1-3, planted with PN777 clone. Another 44% is sourced from two blocks of the bold PN 115. The elegant and nuanced PN777 Pinot Noir grown on Gelderman-Jory soils creates the top notes of mineral, rose petal and savory elements while the PN115 provides the fruit, body and weight of the wine. Lingua Franca Estate Pinot Noir enters with red fruits of raspberry and pomegranate, juicy red cherry, and has moderate, round tannins that provide structure. The finish is medium long and mineral with a discernable salinity.

Vinification

The Estate Pinot had 21% whole cluster fermentation without any carbonic. The rest of the fruit was destemmed with only whole berries selected for the final wine. The grapes are sorted first in the vineyard and then by hand and machine at the crushpad. Only whole berries are carried by forklift to the combination of concrete and stainless-steel fermenters. Fermentation is spontaneous with wild yeast. Punch downs are done by traditional pigeage. After fermentation, the Estate Pinot Noir 2021 was aged in a combination of 25% new and 75% old French oak barriques for 12 months and four in tank, prior to bottling.