



INSPIRAS 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 | Inspiras
Willamette Valley
Dates Picked: 9/13/2023
Alcohol: 12.8% pH: 3.17
Suggested Retail: \$150

Inspiras Chardonnay 2021

Inspiras 2021 is entirely estate grown, half coming from LSV Block 13 with the rest from Bunker Hill. Both selections are entirely of CH76. The fruit from LSV was lightly crushed prior to pressing, which often yields a wine with more herbal and savory qualities. However, in this vintage, the crushing served to emphasize the salinity of the site and make for a fascinating combination of zesty and mineral qualities.

The 2021 Inspiras begins has an inviting aroma of yellow flowers, hibiscus and vanilla, but quickly shifts to an intensely mineral note with gunflint, wet stone, and a savory salinity. On the palate it is racy on entry but then it evolves, yielding some brioche and beeswax, green apple and pear. The finish has a vanilla biscuit note, salty and very long and vibrant. This is a wine that will inspire us for many years to come.

Production Notes

All the fruit was hand-picked, whole berry pressed, settled for 24 hours in air-tight tanks, spontaneously fermented by wild yeast in 600-liter puncheons with no acid additions, aged in the same barrel post-fermentation sur lie for 10 months, then assembled in an airtight stainless steel tank for 6 months prior to bottling.