



LA BELLE PINOT NOIR

Our Philosophy

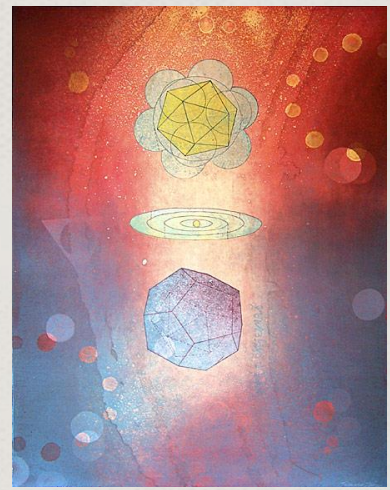
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 | La Belle
Eola-Amity Hills
Dates Picked: 9/14/2021
Alcohol: 13% pH: 3.46
Suggested Retail: \$75

La Belle Pinot Noir 2021

La Belle is a special Wine Club offering that is made in very limited quantities. La Belle 2021 expresses the balance and finesse of the PN777 clone grown on Gelderman-Jory soils in block 3. In the lower section of this block there is a veneer of in place sediments from the two intersecting springs. It also has a round mid palate and lovely fruitiness coming from the equal part of Ponzi Heritage Block Pommard Clone picked five days later. It is nuanced with bright floral and raspberry notes, mineral and savory qualities. The 2021 La Belle is a bit more structured than in the past and more layered.

Vinification

La Belle was hand-picked, sorted in the vineyard, and then twice sorted on the crush pad, once manually and then by a special sorting machine that yields only intact whole berries. La Belle is destemmed entirely to produce a silky wine with seamless texture. The grapes were fed bin by bin, not pumped, into a stainless-steel fermenting tank. Fermentation began with gentle pump overs and included one or two punch downs towards the end of the cuvaison. Pigeage is done traditionally by foot. After fermentation, the wine aged in a combination of 23% new and 77% old French oak barriques for 12 months and four in tank, prior to bottling.