



AVNI PINOT NOIR

Our Philosophy

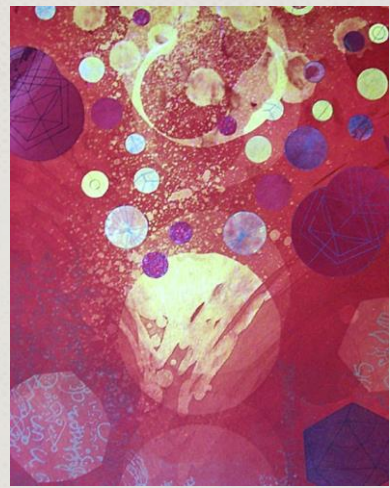
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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:

A cold and rainy spring led to a late frost that devastated the Chardonnay crop. However, the end of June brought a weeklong heat wave of 95-104 degrees that helped kick-start the period of bloom. July was calm and moderate with little rain. Thankfully, the frost had little effect on Pinot Noir, which has a later start, and less exposure. Bloom came the first week of July, and veraison began on Labor Day weekend, finishing a week later. Picking was expedited due to rain pressure, with Pinot harvest starting at the end of the first week of October and ending on October 20th.



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2022 Pinot Noir | Avni
Willamette Valley
Dates Picked: 10/6-10/20
Alcohol: 13.5%
Suggested Retail: \$40

Avni Pinot Noir 2022

Avni 2022 PN is focused and flavorful, yet harmonious and balanced, with an overlying elegance and velvety mouthfeel. Red fruits dominate the flavor profile with some Black Cherry, spice, black tea, fresh herbs, and a hint of Black Cherry, tar and rose petal, finishing with a round texture. It is versatile, pairing well with hot smoked salmon and roasted poultry, even grilled meats.

Vineyard Sources

Nearly 32% of the 2022 Avni Pinot Noir comes from selected blocks of the Lingua Franca Estate. The remaining 68% comes from our best neighboring vineyards in the Eola-Amity Hills, including Hope Well—elevating the complexity while retaining the round, savory character of this cuvée, but also from the South Salem Hills to Yamhill-Carlton. 2022 will count among the most regionally representative we have ever made.

Vinification

Hand-harvested, sorted and destemmed, the grapes were fed bin by bin (not pumped) into medium and large sized stainless steel and cement fermenting tanks and then spontaneously fermented with wild yeast. 10% of the fruit for Avni Pinot Noir 2022 was not destemmed and went whole cluster into airtight tanks. The wines aged in 27% new and 73% old French oak barriques for 12 months and 4 in tank as the final assemblage prior to bottling.