



ESTATE 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:

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 Chardonnay | Estate
Eola-Amity Hills
Dates Picked: 9/30-10/6
Alcohol: 13.4%

Estate Chardonnay 2022

Floral notes leap out of the glass of the 100% Estate-grown Chardonnay 2022, with notes of jasmine, gardenia and lemon blossom. The contribution of low-yielding CH548 blocks seem to impress their character on the late vintage. The palate is round and fresh, entering with green apple and creamy lemon, which develop into chamomile and sea salt, with a round-textured, long finish of floral and saline notes.

Vineyard Sources

Lingua Franca Estate Chardonnay are sourced 80% from the original blocks planted by Larry Stone in 2012 and now augmented by two additional blocks grafted over to Chardonnay from Pinot Noir in 2018 and 2019. The newer blocks will have more of an influence in coming years as they mature.

Vinification

The fruit field sorted, hand-picked, then 80% whole cluster pressed, 20% crushed and pressed, then settled in tank for 24 hours on average, barrel fermented with wild yeast in a combination of 27% new, lightly toasted 500-liter puncheons, and 73% old French oak puncheons and barriques from diverse coopers. Full malolactic fermentation completed spontaneously in each barrel. After 11 months aging on lees, the wines were combined in tank with their lees for five months prior to bottling.