



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:

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 | Estate

Eola-Amity Hills

Dates Picked: 10/11-10/17

Alcohol: 13.4% pH: 3.57

Estate Pinot Noir 2022

This Estate Pinot 2022 has a large proportion of fruit from some of our finest sites, with nearly half the grapes coming from the two best Blocks 1-2, planted with PN777 clone and another 17% from Block 3 with the same material and slightly deeper soil. Another 31% is sourced from two blocks of the very structural PN 943, at the top center and middle of the highest blocks.

Vinification

The fruit was sorted in the vineyard, hand-picked, then wild-yeast fermented in medium sized concrete and stainless-steel tanks. The Estate Pinot had 19% whole cluster fermentation. 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 crush pad. Bins of whole berries are carried by forklift to the stainless-steel fermenters. Fermentation is spontaneous with wild yeast as is malolactic. Punch downs are done by traditional pigeage. After fermentation, the Estate Pinot Noir 2022 was aged in a combination of 25% new and 75% old French oak barriques for 12 months and four in tank, prior to bottling.