



THE PLOW 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. Set was complete, even, and record-breaking in its potential yield where vines had been unaffected by the frost. This came very late and forecasted a Chardonnay harvest that could come no earlier than the last week of September.



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2022 Pinot Noir | The Plow
Eola-Amity Hills
Dates Picked: 10/11-20
Alcohol: 13.5% pH: 3.55

The Plow Pinot Noir 2022

The fruit for The Plow 2022 comes principally from the finest of our blocks, Block 1, with a special massal selection of PN777 on Gelderman-Jory soils, with a layer of large gravels that impart extra energy to the vines and create more complex flavors. In 2022 the fruit from three other blocks was incorporated into the final cuvée for the first time. Adding roundness from PN 115 in Block 3, power from Calera Clone in Block 6, and structure from PN 943 in Block 4, which is adjacent to Block 1. It may be the most intensely aromatic Plow produced to date. On entry there is a burst of red and black cherry, pomegranate with a finish that is structured and layered with ripe tannins. There is greater volume and dimensionality in this vintage, promising a long and beautiful life ahead.

Vinification

Because of the delayed growing season and the danger of damaged stems so late in Fall, whole cluster fruit was only 4% of the cuvée. Fermentation proceeded with wild yeast in concrete and stainless steel tanks. Cap management begins with gentle pump overs, followed by traditional pigeage by foot, as needed. The wines aged in 21% new and 79% neutral French oak barriques for 12 months followed by an additional 5 months in stainless steel tank to bring the cuvée together prior to bottling.