



Our Philosophy

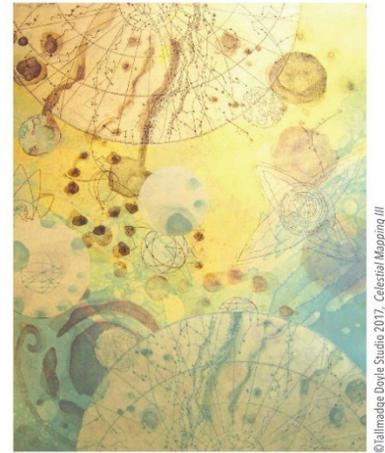
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on varying conditions of the season and the terroir of individual vineyard blocks which are farmed organically informed by regenerative farming principals. The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

Lingua Franca was co-founded by Larry Stone, David Honig, and Dominique Lafon in 2015, inspired by the exceptional vineyard in the Eola-Amity Hills that Larry bought in 2012. 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 each vintage.

2018 Vintage

Overall extreme drought conditions shaped the vintage by stressing the vines and lowering the amount of juice in each berry, concentrating flavors. Lingua Franca Estate Chardonnay is sourced from the shallowest volcanic soils on the ridge of our lower blocks, where vines have excellent exposure and find water in the cracked bedrock.



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2018 Chardonnay | Lingua Franca Estate
Date Picked: 2nd Week of September, 2018
Finished Wine: Alcohol: 12.5%, pH: 3.26
Suggested Retail: \$55 • 1,000 Cases Produced

Lingua Franca Estate Chardonnay

The Estate Chardonnay is vibrant and focused, with classic acidity and structure. The golden skinned fruit was fully ripe with brown, completely lignified stems at harvest. The wine promises to have a long aging ability but is already showing signs of its greatness.

While the fruit had ripe flavors and color, the wine has moderate alcohol levels, demonstrating that ripeness and sugar at harvest are not identical. Thoughtful farming practices and an exceptional site help to influence the timing and quality of harvest. The brightness and precision of CH76 are here augmented by the richness in flavor and texture of CH548.

Vinification

The fruit field sorted, hand-picked, then whole cluster pressed, settled in tank for 24 hours on average, barrel fermented with wild yeast in a combination of 40% new, 600-liter puncheons and 60% old French oak barriques from diverse coopers and left to age for 11 months. Full malolactic fermentation completed spontaneously in each barrel. The wines were combined in tank with their lees for five months prior to bottling.