



## Our Philosophy

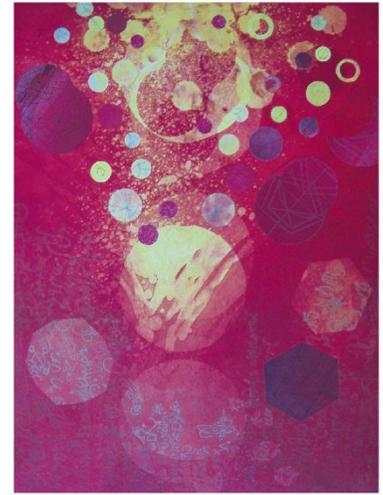
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on varying conditions of the season and the terroir of individual vineyard blocks which are farmed organically informed by regenerative farming principals. The 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 every 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. Avni Pinot Noir 2018 is our most deeply flavored yet, estate grown equally on the deeper Jory soils of our lower blocks, where vines develop round textures and on some of the better parcels of the upper blocks.



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2018 Pinot Noir | Avni

Date Picked: 3rd Week of September, 2018

Finished Wine: Alcohol: 12.8%, pH: 3.46

Suggested Retail: \$40 • 2,500 Cases Produced

## Avni Pinot Noir

Estate grown Avni 2018 PN is the most structured Avni yet, with nearly equal contribution of intensely flavored, savory and mineral upper block fruit and rounder, red-fruited lower block fruit where the soils are deeper volcanic Jory. The flavors also reflect the extreme drought conditions of the vintage.

Thomas included 16% carbonic macerated wine in the final blend to lift the aromas and soften the mid-palate, so crucial in a vintage that expressed Pinot colors as deep as Syrah. Though there was drought, there was no shriveling of fruit, the temperatures were not elevated at harvest and the wines have a classic balance of just under 13% alcohol with perfect acidity.

## Vinification

Hand-harvested Avni Pinot Noir 2018 is fermented with 19% whole cluster fruit. The grapes are fed by bin into medium sized stainless steel and cement fermenting tanks. *Pigeage* is done traditionally by foot to ensure a gentle extraction of tannins. The fermentation is with wild yeast. The wines age in 20% new and 80% old French oak barriques for 12 months and four in tank prior to bottling.