



## 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.

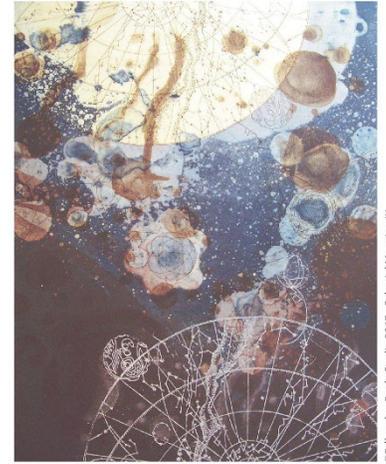
## 2018 Vintage

Overall extreme drought conditions shaped the vintage by stressing the vines and lowering the amount of juice in each berry, concentrating flavors. Lingua Franca Estate Pinot Noir 2018 is our most deeply flavored yet, grown on the shallower soils of the finest upper and lower blocks, with 60% from the Gelderman-Jory soils of Blocks 1 to 3 with PN777.

LINGUA FRANCA



2018  
LINGUA FRANCA  
ESTATE  
PINOT NOIR  
ESTATE BOTTLED  
EOLA-AMITY HILLS



2018 Pinot Noir | Lingua Franca Estate  
Date Picked: 3rd Week of September, 2018  
Finished Wine: Alcohol: 12.9%, pH: 3.5  
Suggested Retail: \$50 • 750 Cases Produced

## Lingua Franca Estate Pinot Noir

Sourced from our best-performing blocks of Pinot Noir, Lingua Franca Estate Pinot Noir begins with a heady scent of roses, violets and berries. On the palate, the wine is quite dense and rich, powerful in expression, with more black than red fruits this vintage, dark plum, black cherry and cassis, then the nuances of wet stone, savory herbs come through in the lifted lingering finish and velvety texture. Due to the drought stress, and small berry size, this vintage of LF Estate Pinot Noir has a larger than usual 40% combined from Pommard Pinot Noir and PN115 .

## Vinification

The fruit is sorted in the vineyard, hand-picked, then fermented with wild yeast in medium sized concrete and stainless-steel tanks. 20% of the fruit is whole cluster and the rest is destemmed, with only whole berries selected for the final wine. LFE Pinot Noir 2018 displays the deep, intense flavors of the dry vintage. Fermentation depended primarily on pump overs this year, with less *pigeage*. After fermentation, the Estate Pinot Noir 2018 is aged in a combination of 25% new and 75% old French oak barriques for 12 months and four in tank, prior to bottling.