



Dale Chihuly, Cylinder Drawing, 2006, 30 x 22" © Chihuly Studio

## 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, native yeast 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 and precision. Though Sisters Chardonnay is usually sourced only from a number of excellent volcanic sites, this vintage depends more than half on Van Duzer Corridor fruit grown on calcareous soils, and the rest is grown on Eola Springs Vineyard.

## 2018 Chardonnay | Sisters

Date Picked: Last Week of September, 2018

Finished Wine: Alcohol: 13%, pH: 3.23

Suggested Retail: \$90 • 290 Cases Produced

## Sisters Chardonnay

Sisters Chardonnay is a wine with lifted floral aromas and great length and complexity on the palate. Sisters also has the ability to evolve beautifully in the bottle and to reward patience with ethereal, flinty, wet stone and white truffle highlights. Sisters is considered the finest, most elegant expression of Chardonnay in our cellar, and named in honor of Larry's mother and aunt. The two sisters grew up on a farm and vineyard and remained close throughout their 90 years of life.

This Chardonnay combines the finest lots of the vintage from grapes grown in the Eola-Amity Hills and, uniquely for this vintage, from a certified biodynamic vineyard in the Van Duzer Corridor on calcareous marine sediments. The Clone is CH96.

## Vinification

The grapes were whole cluster pressed, settled in tank for an average of 24 hours, then barrel fermented with wild yeast and natural acidity in a combination of 18% new (600-liter puncheons) and 82% neutral French oak barriques from diverse coopers. Full malolactic fermentation was completed in each vessel, and after the wine was blended it was put into a stainless steel tank with its lees for 6 months prior to bottling.

LINGUA FRANCA | AT HOME IN THE EOLA-AMITY HILLS

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