



Dale Chihuly, Black Float Drawing, 2008, 42 x 30" © 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, 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. The Plow 2018 is our most deeply flavored yet, grown on the Gelderman-Jory soils of lower Block 1 and upper Block 2.

2018 Pinot Noir | The Plow

Date Picked: September 18, 2018

Finished Wine: Alcohol: 13.5%, pH: 3.56

Suggested Retail: \$60 • 650 Cases Produced

The Plow Pinot Noir

The fruit for The Plow 2018 comes from the best parts of Blocks 1 and 2, where Larry Stone planted a refined, moderately productive Pinot Noir PN777 on Gelderman-Jory soils, with a layer of large gravels that impart extra energy to the vines and create more complex flavors. In 2018 this translated into a richly layered wine, even though the fermentations were handled gently.

Wines grown here are the most balanced of our estate, with floral notes, minerality, freshness, round tannins and length. The 2018 Plow is the most multidimensional of all the wines we've made, with a multitude of flavors emerging as the wine opens up.

Vinification

In this dense vintage the hand-picked whole cluster fruit was kept to 20%. Fermentation is with wild yeast in a combination of stainless steel and concrete tanks. The destemmed fruit is selected for whole berries by a special destemmer/sorter. No broken fruit goes into the cuvée. Cap management begins with gentle pump overs, followed by traditional *pigeage* by foot, as needed.