



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 by organic and 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

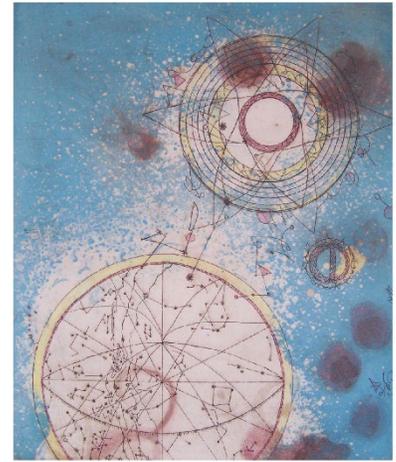
Lingua Franca was co-founded by Larry Stone, David Honig and Dominique Lafon in 2015, inspired by the exceptional vineyard in the Eola-Amity Hills that Larry bought in 2012. Thomas Savre, who worked at some of the top domains in Burgundy, is responsible for overseeing the winemaking and farming. He is a master at capturing the character of each vineyard site with every vintage.

2019 Vintage

Winter was again a little dry. Spring rain accumulation helped avoid another drought year providing the vines with water to sustain growth and return to health after the severe drought of 2018. Harvest proceeded with fruit in excellent condition, though there were some rain events that had to be watched.

LINGUA FRANCA

2019
AVNI
CHARDONNAY
WILLAMETTE VALLEY



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2019 Chardonnay | Avni
Date Picked: September 12-28, 2019
Finished Wine: Alcohol: 13%, pH: 3.18
Suggested Retail: \$30-35

Avni Chardonnay

The aroma is complex with layers of mineral, citrus, and spice. On the palate, the wine is firm, vibrant, and racy with a long finish. Avni 2019 has nuances of lemon peel, grapefruit, and a softer edge of pear and vanilla in the background.

Avni Chardonnay 2019 is sourced 60% from the volcanic soils of Eola-Amity Hills and region including Bunker Hill vineyard, 32% from Van Duzer Corridor, and 8% from Chehalem Mountains, predominantly with CH76 clone.

Vinification

Whole cluster pressed, settled in tank for 24 hours on average, barrel fermented and then aged in a combination of 21% new, 600-liter puncheons, 16% in large wooden cask and 63% old French oak barriques, then left to age for 11 months sur lie. Fermentation was spontaneous with wild yeast. Full malolactic fermentation was completed in each vessel and then the wines were put back in tank with their lees for six months prior to bottling.