



LINGUA FRANCA

2019
MIMI'S MIND
PINOT NOIR
EOLA-AMITY HILLS



Dale Chihuly, *Black Floor Drawing*, 2008, 42 x 30" © Chihuly Studio
Chihuly works with acrylic, watercolor, charcoal, and graphite to create expressive Drawings which reference the development of his glass series.

Our Philosophy

Lingua Franca is the exploration of Oregon *terroir*, 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.

2019 Pinot Noir | Mimi's Mind
Date Picked: September 21-24, 2019
Finished Wine: Alcohol: 13%, pH: 3.6
Suggested Retail: \$95 • 500 Cases Produced

Mimi's Mind Pinot Noir

Mimi's Mind 2019 has stunning lift and slowly unveiling layers of flavor, that evolve and deepen with age. It reveals a complex of herbs, floral notes of rose and violet, and has a solid structure underpinned by the inclusion of some whole cluster fruit. This is the roundest textured vintage of Mimi's Mind due to lower yields, gentle handling, and harmonious weather in 2019.

Mimi Casteel's vineyard is a role model for regenerative farming, with thoughtful vineyard practices to improve the environment around and beyond her farm. It's an impressive take on biodynamic and organic principles combined with science. 2019 Mimi's Mind selection is 40% PN667 and the remainder classic Pommard Clone.

Vinification

Due to the condition of stems in 2019, Thomas decided to include only 8% whole cluster fruit. The rest of the fruit is sorted, then destemmed gently so that only whole berries go into the fermenters for a more precise flavor profile. After fermentation with wild yeast, gentle pump overs and a few punch downs towards the end of fermentation, Mimi's is aged in 22% new oak and the rest neutral oak barriques.