



LINGUA FRANCA

2019
TONGUE 'N CHEEK
PINOT NOIR
ESTATE BOTTLED
EOLA-AMITY HILLS



Dale Chihuly, Black' Flow 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.

2019 Pinot Noir | Tongue 'n Cheek
Date Picked: September 21, 2019
Finished Wine: Alcohol: 13%, pH: 3.6
Suggested Retail: \$60 • 200 Cases Produced

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.

Tongue 'n Cheek Pinot Noir

Tongue 'n Cheek 2019 is a mirror image of The Plow 2019. From the beginning of Lingua Franca, The Plow and Tongue 'n Cheek were sourced from neighboring blocks but reflected slightly different handling. The Plow is usually around 20% whole cluster fermented while Tongue 'n Cheek has little or no whole cluster. While both radiate the same macro terroir qualities, The Plow winds up with a firmer structure, while Tongue 'n Cheek focuses on rounder, more caressing qualities of Pinot Noir.

In 2019, Tongue 'n Cheek is entirely from Block 3, PN777. This is from a slightly lower altitude than what was sourced for The Plow and here the soils are a bit more fertile, nudging the fruit forward ahead of mineral and structural qualities. The intensity of the vintage is apparent in the wine's rich texture, spiciness, and persistence. It will be interesting to compare the two wines over the next decade

Vinification

Tongue 'n Cheek 2019 was hand-picked at night, fermented in stainless steel tanks with ambient yeast and minimal punch downs with co-fermentation of 10% whole clusters to provide a bit more spice and structure to the luscious fruit quality. After fermentation was complete, the wine was racked into 18% new French oak barriques and aged sur lie for 12 months, then assembled in tank for another 5 months until bottling

LINGUA FRANCA | AT HOME IN THE EOLA-AMITY HILLS
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