



AVNI CHARDONNAY

Our Philosophy

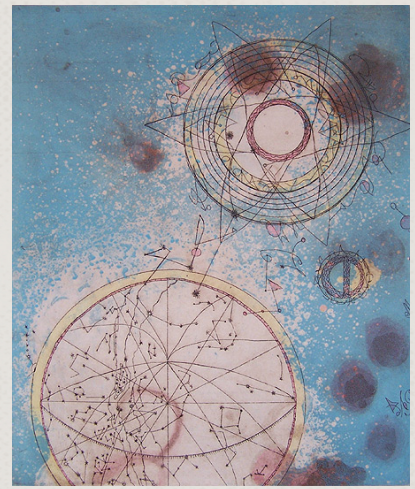
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 Team

Lingua Franca was co-founded by Larry Stone and Dominique Lafon in 2015, inspired by the exceptional vineyard in the Eola-Amity Hills that Larry bought in 2012 and planted in 2013. 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.

Vintage Notes:

Winter was extremely cold, with a historic ice storm that left the region without power for two weeks. It remained cool and wet throughout early spring, but warmed up in time to have a major heat dome event at the end of June with record-breaking 116°F temperatures. The resiliency of our non-irrigated soils, having fractured basalt as both an insulator as well as source of stored water meant that our vines had almost no negative effect and remained verdant all the way through. The heat event reduced mildew pressure from a wet spring and the harvest proceeded with fruit in perfect balance and excellent, moderately cool conditions.



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2021 Chardonnay | Avni
Willamette Valley
Dates Picked: 9/25-10/2
Alcohol: 13% pH: 3.18
Suggested Retail: \$40

Avni Chardonnay 2021

The aroma is complex with layers of mineral, citrus, white flowers and gunflint. On the palate the wine is balanced, vibrant and racy with a long finish. The natural acidity of the region is rounded by labor-intensive barrel fermentation and aging. Avni 2021 has nuances of lemon peel, green apple, fresh herbs, and a softer edge of pear and vanilla blossom in the background.

Vineyard Sources

Avni 2021 Chardonnay is sourced from multiple vineyards in the region with a majority of the fruit from shallow volcanic soils including the Lingua Franca Estate Vineyards of LSV and Bunker Hill, as well as from choice volcanic vineyards in the Chehalem Mountains and Yamhill-Carlton, with additional fruit from a unique site in the Van Duzer Corridor in old marine sediments.

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.