



# BUNKER HILL CHARDONNAY

## Our Philosophy

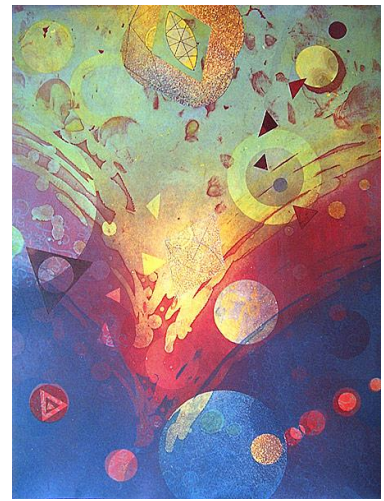
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land,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



© Tallmadge Doyle Studio 2017, Homage to Giordano Bruno IX

2021 Chardonnay | Bunker Hill

Willamette Valley

Dates Picked: 9/13

Alcohol: 13% pH: 3.17

Suggested Retail: \$75

## Bunker Hill Chardonnay 2021

Pale yellow-green color with a predominantly mineral aroma of flint, hay, fresh herbs, lemon zest and yellow flowers. On the palate it is precise and taught, with an underlying lemon note and a silky finish.

## Vineyard Notes:

Bunker Hill is 100% sourced from our Bunker Hill Estate Vineyard in the South Salem Hills and is the oldest source of fruit for any of our wines, having been planted in 1995 to CH76. It is among the earliest of the Dijon-clone plantings in Oregon, situated on the remnant of a pioneer farm.

## Vinification

The grapes were picked to maximize freshness and tension in the finished wine. Whole cluster pressed, settled in tank for 24 hours on average, barrel fermented in a combination of 22% new, 600 liter puncheons and 78% old French oak barriques from diverse coopers and left to age for 11 months. Full malolactic fermentation completed in each vessel and then the wines were put back in tank with their lees for five months prior to bottling.