



ESTATE 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 | Estate
Eola-Amity Hills
Dates Picked: 9/2-9/4
Alcohol: 12.6% pH: 3.23
Suggested Retail: \$60

Estate Chardonnay 2021

2021 has a brilliant yellow color with green highlights. The entry is round while the midpalate reveals a backbone of acidity and minerality, with citrus peel, green apple, honeysuckle and river stones. The wine is richly textured with a long, balanced finish.

The round texture given the wine by the low yielding CH548 clone makes this a good match for shellfish dishes with drawn butter or sauces, and seafood pastas, poached or sautéed seafood, gumbos, paella, steamed vegetables with lemon and herbs, and roast lemon chicken. Experimentation is welcome!

Vinification

The fruit field sorted, hand-picked, then whole cluster pressed, settled in tank for 24 hours on average, barrel fermented with wild yeast in a combination of 21% new, lightly toasted 500-liter puncheons and barriques, and 79% old French oak puncheons and barriques from diverse coopers, then left to age for 11 months on lees. Full malolactic fermentation completed spontaneously in each barrel. The wines were combined in tank with their lees for five months prior to bottling.