



# THE PLOW PINOT NOIR

## 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 Pinot Noir | The Plow  
Eola-Amity Hills  
Dates Picked: 9/7-9/11  
Alcohol: 13.2% pH: 3.46  
Suggested Retail: \$75

## The Plow Pinot Noir 2021

The fruit for The Plow 2021 comes from the three upper blocks with a special massale selection of PN777 on Gelderman-Jory soils, with a layer of large gravels that impart extra energy to the vines and create more complex flavors. Wines grown here are the most balanced and intriguing of our estate, with floral notes, minerality, freshness, round tannins, and length. In 2021 this translated into a terroir-driven layered wine, with aromatic complexity. Because the wines were more structured this year, around 7% of the cuvée came from PN115 which smoothed out the tannins. The color is medium intense, ruby with an aroma of cedar, rose, morel and porcini mushroom, black currant, vanilla, and graphite. The palate reveals both black and red cherry, cinnamon, vanilla, black tea and plums.

## Vinification

The fruit is hand-picked and sorted in the vineyard, then again on the crush pad—only whole berries are selected. Fermentation proceeded with wild yeast in concrete and stainless steel tanks, 25% whole cluster. Cap management begins with gentle pump overs, followed by traditional pigeage, as needed. After fermentation, the wines aged in 25% new and 75% neutral French oak barriques for 12 months followed by an additional 5 months in stainless steel tank to bring the cuvée together prior to bottling.