



AVNI CHARDONNAY

Our Philosophy

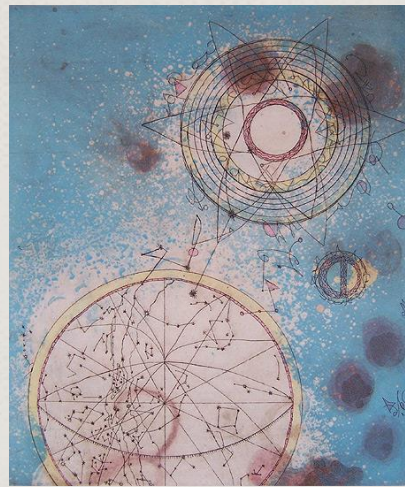
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land,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

A cold and rainy spring led to a late frost that devastated the Chardonnay crop. However, the end of June brought a weeklong heat wave of 95-104 degrees that helped kick-start the period of bloom. July was calm and moderate with little rain. Set was complete, even, and record-breaking in its potential yield where vines had been unaffected by the frost. This came very late and forecasted a Chardonnay harvest that could come no earlier than the last week of September.



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2022 Chardonnay | Avni
Willamette Valley
Dates Picked: 9/30-10/16
Alcohol: 13%
Suggested Retail: \$40

Avni Chardonnay 2022

The aroma is complex with layers of mineral, citrus, white flowers, and spice. On the palate the wine is balanced, vibrant, and round with a clean finish. The natural acidity of the region is rounded by labor-intensive barrel fermentation and aging, and a spontaneous Malolactic fermentation. Avni 2022 has nuances of lemon peel, green apple, river stone, and a softer edge of pear and quince in the background.

Vineyard Sources

The 2022 Avni Chardonnay is sourced from multiple vineyards in the region, focusing on fruit grown on shallow volcanic soils. Sources include vineyards in the Eola-Amity Hills and near Lingua Franca's Bunker Hill Estate Vineyard, as well as from selected vineyards in the Chehalem Mountains, Yamhill Carlton, and from a unique site in the Van Duzer Corridor with marine sediments.

Vinification

Whole cluster pressed with 2.5% crushed prior to pressing, settled in tank for 24 hours on average, barrel fermented with wild yeast and then aged in a combination of 26% new, 600-liter puncheons, 74% neutral large wooden casks and old French oak puncheons and barriques for 11 months sur lie. Primary and malolactic fermentation were spontaneous and completed in each barrel. The wines were then put back in closed tanks with their lees for six months prior to bottling.