



# MIMI'S MIND 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 | Mimi's Mind  
Eola-Amity Hills  
Dates Picked: 9/15-9/16  
Alcohol: 13%  
Suggested Retail: \$95

## Mimi's Mind Pinot Noir 2021

The 2021 Mimi's Mind has a bright red fruit character with raspberry, strawberry, and citrus notes. It reveals a complex nose of herbs and rose petals, wearing its structure lightly, underpinned by the inclusion of some whole cluster fruit. This is the brightest vintage of Mimi's Mind, gentle, delicate, and lyrical. Mimi Casteel's vineyard has been a role model for regenerative farming, with thoughtful vineyard practices to improve the environment around and beyond her farm. We still name this cuvée in her honor. The 2021 Mimi's Mind selection is 64% PN777 and the remainder classic Pommard Clone. This wine will be excellent paired with poultry, such as rabbit braised with root vegetables and chanterelles, roast chicken with hedgehog mushroom, roasted lemon-thyme chicken, grilled quail seasoned with thyme and lemon, and a Pacific Northwest favorite plank-smoked salmon filet.

## Vinification

In 2021, 35% of the fruit from Mimi's was fermented with whole clusters, almost equally for both clones. The rest of the fruit was sorted by hand and then machine, then destemmed gently so that only whole berries go into the fermenters for a more precise flavor profile. After fermentation with wild yeast, gentle pump overs and a few punch downs towards the end of fermentation, Mimi's is aged in 23% new oak and the rest neutral oak barriques.