



# TONGUE 'N CHEEK PINOT NOIR

## Our Philosophy

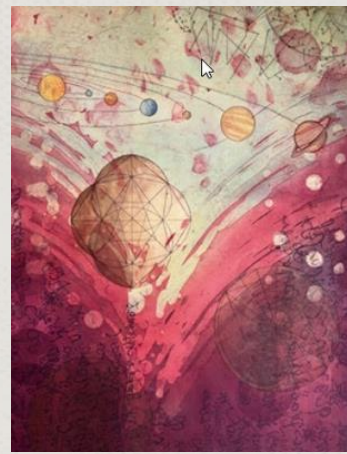
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land,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

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. Thankfully, the frost had little effect on Pinot Noir, which has a later start, and less exposure. Bloom came the first week of July, and veraison began on Labor Day weekend, finishing a week later. Picking was expedited due to rain pressure, with Pinot harvest starting at the end of the first week of October and ending on October 20th.



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2022 Pinot Noir | Tongue 'N Cheek  
Eola-Amity Hills

Dates Picked: 10/16-10/20 2022

Alcohol: 14% pH: 3.7

Suggested Retail: \$60

## Tongue 'n Cheek Pinot Noir 2022

Tongue 'n Cheek 2022 Has heady notes of graphite, savory spices, roses and violets, with a fresh round entry with intense notes of anise, clove, cinnamon, dark black cherry and it has a slightly tannic but rich finish with black and red cherry, tar, violets and black tea. This is a more structured vintage of Tongue 'n Cheek than we have seen before, and it will become an even more stunning wine as it ages.

## Vineyard Sources

As in the first editions of Tongue 'n Cheek, 2022 is sourced from two outstanding sites on volcanic soils in Yamhill-Carlton, nearly 92%, and Dundee. The Yamhill-Carlton vineyard has been the source of some of the best Chardonnay we have made, including Sisters, so the addition of Pinot Noir from this site in Tongue 'n Cheek is an exciting development.

## Vinification

Tongue 'n Cheek was sorted rigorously manually and by machine, then 100% destemmed and fermented with wild yeast in a combination of stainless steel and concrete fermenters. After fermentation it was racked into 25% new oak barrels and aged for 12 months before being assembled in a closed top stainless steel tank for 4 months prior to bottling.