



TONGUE 'N CHEEK PINOT NOIR

Our Philosophy

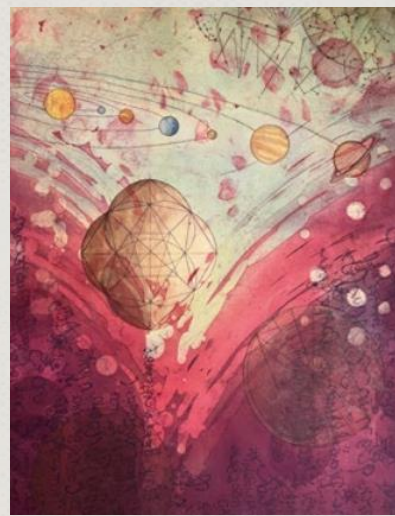
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land,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

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 | Tongue 'n Cheek
Eola-Amity Hills
Dates Picked: 9/7 & 9/16
Alcohol: 13.5% pH: 3.49

Tongue 'n Cheek 2021

This is a deeply flavored cuvée which may be its finest expression yet. This vintage is entirely destemmed and displays the depth, suppleness and beauty that can come from using no whole clusters at all. Tongue 'n Cheek 2021 focuses on the rounder, more caressing qualities of Pinot Noir without sacrificing structure and flavor. Its color is an intense ruby-purple color. The wine has a round entry, with flavors of black currant, black cherry, plums in syrup and graphite with velvety sweet tannins in the long finish. In 2021, Tongue 'n Cheek is 50% from Block 3, PN777 picked on September 7, and 50% from Blocks 4/7, PN943, picked on September 16. Block 3 is immediately below the sites that create The Plow and share the same Pinot parentage of PN777 selected from a vineyard in the Russian River. The Block 4/7 fruit is true clonal material from France, the PN943 that was favored by Professor Raymond Bernard, the founder of the clonal program in Dijon.

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 22% new oak barrels and aged for 12 months before being assembled in a closed top stainless steel tank for 4 months prior to bottling.