



### 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 varying conditions of the season and the *terroir* of individual vineyard blocks.

There is no single technique or formula that defines what we do or that dictates the outcome.

It is an attitude toward the vineyard and land that strives to make the winemaking as transparent as possible and allows the place to speak. The wines are the outcome of sensitive, not dogmatic, winemaking and organic or biodynamic farming. 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 Partners

Lingua Franca was co-founded by Larry Stone, David Honig, and Dominique Lafon in 2015, inspired by the exceptional vineyard in the Eola-Amity Hills that Larry bought in 2012.

They soon hired Thomas Savre, a brilliant young winemaker with work experience at some of the best domaines in Burgundy and an inquisitive mind.

In 2017 Mimi Casteel joined them as Vineyard Consultant, helping to further refine their vineyard practices and raise the quality of the LS Vineyard.

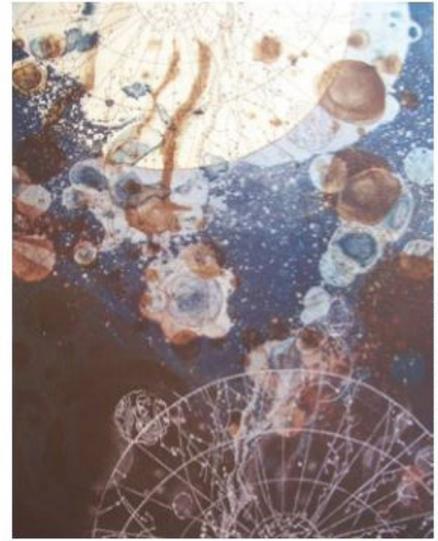
LINGUA FRANCA



2016

LINGUA FRANCA  
ESTATE  
PINOT NOIR

ESTATE BOTTLED  
EOLA-AMITY HILLS



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2016 Pinot Noir | Lingua Franca Estate  
Date Picked: Early September, 2016  
Finished Wine: Alcohol: 13.5% pH: 3.57  
1,300 Cases Produced  
Suggested Retail: \$50

### LF Estate Pinot Noir (LFE)

The vintage marks the first release from our Estate, a vineyard site that has been coveted for decades and finally planted by Larry Stone. It is beautifully located in the heart of the Eola-Amity Hills, dry farmed organically on Jory and Nekia soils. The wine is medium intense, complex with floral, mineral, flint and red cherry, black plum fruit tones, and a long finish. The fruit is sorted in the vineyard, then sorted by hand, finally by a special destemmer/sorter, handled so as to preserve the *terroir* of this remarkable site.

### Vinification

LFE Pinot Noir has about 25% whole cluster fruit in 2016 for added structure. The grapes are fed bin by bin, not pumped, into small format stainless steel fermenting tanks of between 2 to 5 tons capacity.

Fermentation begins with gentle pump overs and may include one or two punch downs towards the end of the cuvasion. The *fouillage* and *pigeage* are done traditionally by foot. After fermentation, the wines age in a combination of 25% new and 75% old French oak barriques for 12 months and four in tank, prior to bottling.