



LINGUA FRANCA

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.

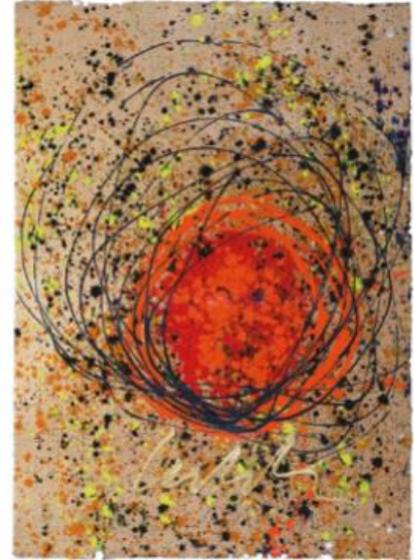
They soon hired Thomas Savre, a brilliant young winemaker with work experience at some of the best domaines in Burgundy and an inquisitive mind.

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
HOPE WELL
VINEYARD
PINOT NOIR
EOLA-AMITY HILLS



Black Glass Float Drawing, © 2008-2017 Chihuly Studio

2016 Pinot Noir | Hope Well
Date Picked: September 4, 2016
Finished Wine: Alcohol: 13% pH:3.6
Cases Produced 340 (available in 6-pack)
Suggested Retail: \$60

Hope Well Pinot Noir

The fruit for this wine was grown by Mimi Casteel using her thoughtful farming practices. The vineyard is situated in one of the prime areas of the Eola-Amity Hills, not far from our own Lingua Franca Estate, enjoying the same elevation, macro-climate and soils as we have. The fruit selected for this special cuvée comes from Dijon Clone Pinot Noir 667 and Pommard. PN 667 tends to add structure, with floral and spicy notes. The wine has a round, mouth-filling texture with rose petal and exotic spice aromas, and red fruit flavors that continue through the finish.

Vinification

Sorted on a vibrating table before the whole clusters of lignified stems and perfectly ripened fruit were fed bin by bin, not pumped, into the small format stainless steel fermenting tanks of between 2 to 5-ton capacity. Hope Well is about 40% whole cluster.

Fermentation began with gentle pump overs. Foulage and pigeage were done traditionally by foot as needed. After fermentation, the wines aged in a combination of 20% new and 80% old French oak barriques for 12 months and 5 months in tank prior to bottling.

LINGUA FRANCA | AT HOME IN THE EOLA-AMITY HILLS
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