



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.

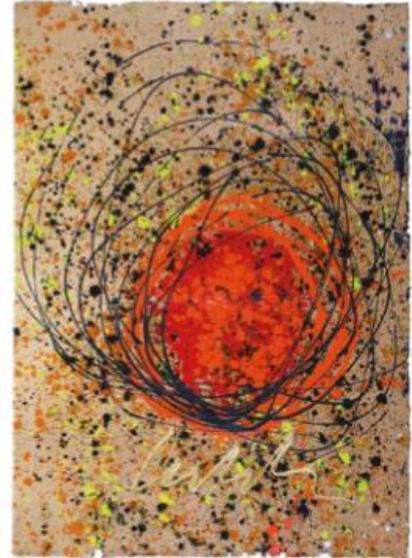
They soon hired Thomas Savre, a brilliant young winemaker with work experience at some of the best domaines in Burgundy and an inquisitive mind.

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  
**THE PLOW**  
**PINOT NOIR**  
EOLA-AMITY HILLS



Black Glass Fleet Drawing, © 2008-2017 Chihuly Studio

2016 Pinot Noir | The Plow

Date Picked: September 4 and 8, 2016

Finished Wine: Alcohol: 13.5% pH: 3.5

Cases Produced 517 (available in 6-pack)

Suggested Retail: \$60

### The Plow Pinot Noir

The Plow is a tribute to our growers and vineyard workers, who employ either organic or biodynamic methods, keeping the cover crop in place all year round, following stringent pruning practices. Because we strive to disturb the vineyard soils as little as possible, the "Plow" is also a reference to a less intrusive era of farming going back to prehistoric times. The source for this wine is the oldest vineyard site in the eastern Eola-Amity Hills, and it is comprised equally of an older Pommard selection of vines as well as 22-year old vines of Dijon 115. These are augmented by two other esteemed vineyards in the Eola-Amity Hills, making for a dense wine, while the vine age contributes to a purity of expression and a depth of flavor that is saline, mineral and bright.

### 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-tons capacity. The Plow is about 24% whole cluster.

Fermentation began with gentle pump overs. Foulage and pigeage were done traditionally by foot as needed. After fermentation, the wines aged in 25% new and 75% old French oak barriques for 12 months and 5 months in tank.

LINGUA FRANCA | AT HOME IN THE EOLA-AMITY HILLS  
9675 Hopewell Road, Salem OR | info@linguafranca.wine | 503.687.3005