



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.



2016 Chardonnay | AVNI

Date Picked: Late August to September, 2016

Finished Wine: Alcohol: 13%, pH: 3.27

1,300 Cases Produced

Suggested Retail: \$35

AVNI Chardonnay

AVNI Chardonnay combines fruit from predominantly Nekia soils in Salem's Bunker Hill, Eola-Amity Hills including Lingua Franca Estate, Yamhill-Carlton, with a small contribution from Laubejac Vineyard near Monmouth, in Willakenzie soils. The aroma is complex with layers of mineral, smoke, herbs. The wine is silky, racy and complex on the palate. A lasting finish of citrus, pear, and white flowers concludes with flinty, mouthwatering minerality.

Vinification

The grapes were picked to maximize freshness and tension in the finished wine. Whole cluster pressed, settled in tank for 24 hours on average, barrel fermented in a combination of 30% new, 600 liter puncheons and 70% old French oak barriques from diverse coopers and left to age for 11 months.

Full malolactic fermentation completed in each vessel and then the wines were put back in tank with their lees for five months prior to bottling.

LINGUA FRANCA | AT HOME IN THE EOLA-AMITY HILLS

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