



### 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 Pinot Noir | AVNI  
Date Picked: Early September 2016  
Finished Wine: Alcohol: 13.5% pH: 3.56  
2,000 Cases Produced  
Suggested Retail: \$35

### AVNI Pinot Noir

AVNI Pinot Noir reflects the complex flavor profile of Eola-Amity Hills fruit, born of volcanic soils on hillside vineyards and sourced primarily from neighbors in Hopewell. The wine is medium intense, complex with floral, mineral and red cherry, black plum fruit tones and a long round finish. The fruit is sorted in the vineyard, then sorted by hand, finally by a special destemmer/sorter.

### Vinification

AVNI Pinot Noir has about 35% 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. The majority of fruit comes from our Eola-Amity Hills neighbors, but some Hyland Vineyard fruit was added this year to the AVNI blend, increasing the fruit intensity.

Fermentation begins with gentle pump overs and may include one or two punch downs toward the end of the cuvasion. The *foullage* and *pigeage* are done traditionally by foot. After fermentation, the wines age in a combination of 20% new and 80% old French oak barriques for 12 months and four in tank prior to bottling.