



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.



2015 Chardonnay | AVNI

Date Picked: Early September, 2015

Finished Wine: Alcohol: 12.5%, pH: 3.3

830 Cases Produced

AVNI Chardonnay

AVNI Chardonnay combines fruit from 100% Jory soils in Salem's Bunker Hill, Dundee's Durand, and a Yamhill-Carlton site, with a contribution from Laubejac Vineyard fruit near Monmouth, in Willakenzie and Dupee soils. The wine is silky, racy and complex. 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 20% new, 600 liter puncheons and 80% old French oak barriques from diverse coopers and left to age for 10 months.

Full malolactic fermentation completed in each vessel and then the wines were put back in tank with their lees for 4 months prior to bottling.



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2015 Pinot Noir | AVNI *Pied de Colline*

Date Picked: Early September, 2015

Finished Wine: Alcohol: 13.5%, pH: 3.5

115 Cases Produced

Suggested Retail: \$40

AVNI Pinot Noir *Pied de Colline*

This bottling is a single vineyard wine from an east facing, neighboring vineyard to our own LS Estate. This special “foothill” selection of AVNI Pinot Noir reflects the complex flavor profile of Eola-Amity Hills fruit, but comes from a mixture of Woodburn and volcanic soils that offer up denser, fruitier flavors dominated by black plum fruit tones, with a firmer, slightly denser finish.

AVNI is a Stone family name, which means “rock” or “stone.”

Vinification

Sorted on a vibrating table before being destemmed, the grapes, relatively intact after gentle destemming are fed bin by bin, not pumped, into the small format stainless steel fermenting tanks of between 2 to 5 tons capacity. A small amount of individual lots of grapes may be selected for partial whole cluster treatment.

Fermentation begins with gentle pump overs and may include one or two punch downs towards the end of the cuvaison. The *fouillage* 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 14 months prior to bottling.