



ESTATE CHARDONNAY

Our Philosophy

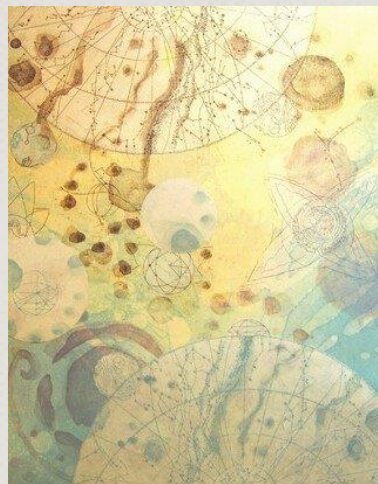
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 Team

Lingua Franca was co-founded by Larry Stone and Dominique Lafon in 2015, inspired by the exceptional vineyard in the Eola-Amity Hills that Larry bought in 2012 and planted in 2013. Thomas Savre, who worked at some of the top domaines in Burgundy, is responsible for overseeing the winemaking and farming. He is a master at capturing the character of each vineyard site with every vintage.

Vintage Notes

The growing season in 2023 started off with a pattern that had prevailed for the previous two years with a cold wet spring, though never with any frost. The cool spring weather led into a beautifully warm second week of May with temperatures in the mid 80s that promoted shoot growth to set up for a good flowering in June. Though we had the occasional hot day we didn't experience the extreme heat spikes we'd seen in previous summers. Picking began at the end of September in ideal conditions. These promise to be among our most successful wines ever.



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2023 Chardonnay | Estate

Eola-Amity Hills

Dates Picked: 9/5/23-9/11/23

Alcohol: 13.5%

Estate Chardonnay 2023

Estate Chardonnay 2023 is multi-faceted. It possesses both richness and sinewy texture. The nose has a flintiness and an oyster like salinity that is uniquely intense in this vintage. On the palate it continues with a seashell character, yellow flowers, white smoke and green apple. It is thrilling, taught, mouthwatering and sublime.

Vineyard Sources

Lingua Franca Estate Chardonnay is sourced entirely from the original blocks planted by Larry Stone in 2012, which yielded balanced, yet full flavored fruit and maturity in 2023.

Vinification

The fruit is field sorted, hand-picked, then 77% whole cluster pressed, 23% crushed and pressed, then settled in tank for 24 hours on average, barrel fermented with wild yeast in a combination of 25% new, lightly toasted 500-liter puncheons, and 75% old French oak puncheons and barriques from diverse coopers. Full malolactic fermentation completed spontaneously in each barrel. After 11 months aging on lees, the wines were combined in tank with their lees for five months prior to bottling.