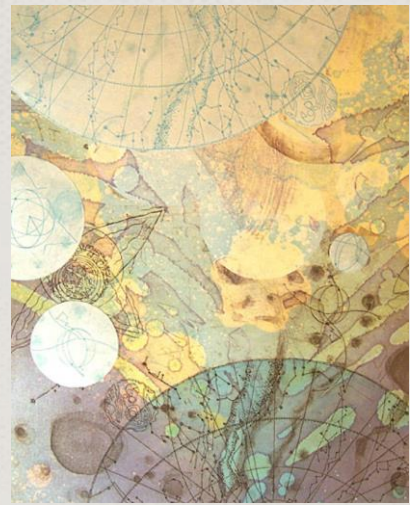




# BUNKER HILL CHARDONNAY



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2022 Chardonnay | Bunker Hill  
Willamette Valley  
Dates Picked: 10/8-9  
Alcohol: 13.3% pH: 3.21

## 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 domains 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:

A cold and rainy spring led to a late frost that devastated the Chardonnay crop. However, the end of June brought a weeklong heat wave of 95-104 degrees that helped kick-start the period of bloom. July was calm and moderate with little rain. Set was complete, even, and record-breaking in its potential yield where vines had been unaffected by the frost. This came very late and forecasted a Chardonnay harvest that could come no earlier than the last week of September.

## Bunker Hill 2022

Pale yellow-green color with a predominantly mineral aroma of flint, river stone, green apples, and green olives, later fresh herbs, lemon zest and yellow flowers emerge. On the palate it is precise and taught, with wet stone and saline notes, crisp green apples and thyme. The finish is persistent and firm, with a mouthwatering mineral quality. This is a vintage with finely chiseled features at Bunker Hill. Our Bunker Hill Estate Vineyard in the South Salem Hills and is the oldest source of fruit for any of our wines, having been planted in 1995 to CH76. It is among the earliest of the Dijon-clone plantings in Oregon, situated on the remnant of a pioneer farm.

## Vinification:

The grapes were picked to maximize freshness and tension in the finished wine. 67% Whole cluster pressed, 33% crushed and then pressed, settled in tank for 24 hours on average, then barrel fermented in a combination of 26% new, 600 liter puncheons and 74% old French oak barriques and puncheons 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.