



SISTERS CHARDONNAY

Our Philosophy

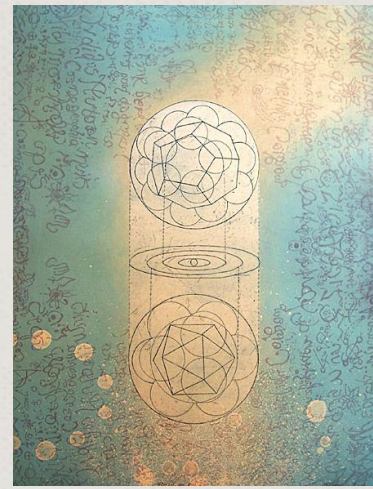
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 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. Thankfully, the frost had little effect on Pinot Noir, which has a later start, and less exposure. Bloom came the first week of July, and veraison began on Labor Day weekend, finishing a week later. Picking was expedited due to rain pressure, with Pinot harvest starting at the end of the first week of October and ending on October 20th.



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2022 Chardonnay | Sisters

Willamette Valley

Dates Picked: 10/1-10/11 2022

Alcohol: 13% pH: 3.17

Suggested Retail: \$95

Sisters Chardonnay 2022

Very complex and elegant aromas of yellow flowers, musk, incense, lemon blossom and sea spray make are backed up by the palate of bright citrus, spice and green apple, very persistent flavors through the long finish when salinity reappears as a coda. This is a spicy, mouthwatering and seductive Sisters 2022.

Vineyard Sources

50% of 2022 Sisters Chardonnay is sourced from Lynx Hill Vineyard, a neighboring vineyard site just south of us in the Eola-Amity Hills ideally suited to grow Chardonnay. The remaining 50% is from one of our favorite high altitude Chardonnay vineyards in South-West Salem, Maple Grove Vineyard.

Vinification

Hand-picked and whole-cluster pressed, settled for 24 hours in closed stainless-steel tanks, the wine is then barrel fermented with wild yeast in 25% new, 75% old French 600-liter puncheons from diverse coopers. The wines went through spontaneous malolactic fermentation in their cooperage and were left to age sur lie for 11 months. Finally, the wine is assembled in a closed-top stainless-steel tank with its lees for five months prior to bottling.