



# LA BELLE PINOT NOIR

## Our Philosophy

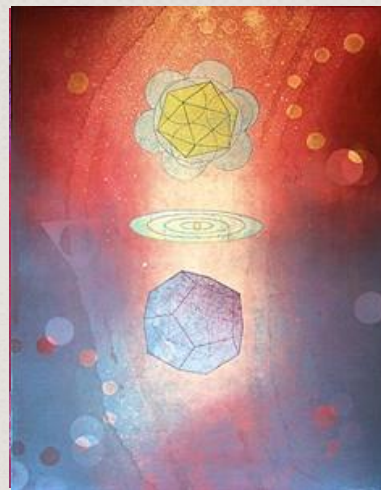
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land,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



© Tallmadge Doyle Studio 2017, Celestial Mapping IX

2022 Pinot Noir | La Belle  
Eola-Amity Hills

Dates Picked: 10/14-10/20 2022

Alcohol: 13.5% pH: 3.62

Suggested Retail: \$75

## La Belle Pinot Noir 2022

La Belle is a special Wine Club offering that is made in very limited quantities. La Belle 2022 has light aroma of strawberry, rose petal and red cherry with light red raspberry and red cherry mid-palate. This wine is light and elegant on its feet and with a persistent finish that remains graceful with well shaped red fruits, roses, and black tea. This harkens back to the original pretty style of La Belle.

## Vineyard Sources

About a third of 2022 La Belle is from a Pommard Clone grown on deep Jory soils at the bottom of the vineyard. Nearly 45% comes from the Gelderman soils and PN777 fruit, and the remainder is Calera clone that grows on Nekia soils just above the spring that bisects our vineyard.

## Vinification

La Belle was hand-picked, sorted in the vineyard, and twice sorted on the crush pad. La Belle 2022 had a contribution of 44% carbonically macerated fruit to enhance its succulent tannin structure. The grapes were fed bin by bin, not pumped, into a stainless-steel fermenting tank. Fermentation began with gentle pump overs and included one or two punch downs towards the end of the cuvaison. Pigeage is done traditionally by foot. After fermentation, the wine aged in a combination of 10% new and 90% old French oak barriques for 12 months and four in tank, prior to bottling.