



MIMI'S MIND PINOT NOIR

Our Philosophy

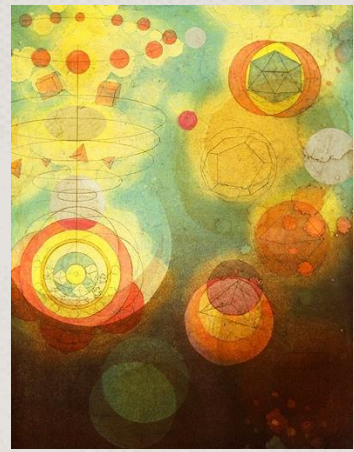
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land,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



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2022 Pinot Noir | Mimi's Mind

Eola-Amity Hills

Dates Picked: 10/17/2022

Alcohol: 14% pH: 3.8

Suggested Retail: \$95

Mimi's Mind Pinot Noir 2022

Mimi's Mind 2022 is a luscious, round yet structured wine with aromas of wet stone, anise, tar, blackberry and it opens up to reveal fresh savory herbs and rose. These give way to deeper fruit flavors on the palate with red and black cherry, blackberry, black tea, graphite nuances and a spine of salinity. The flavors and aromas continue through the finish which ends with fine tannins.

Vineyard Sources

Mimi Casteel's vineyard has been a role model for regenerative farming, with thoughtful vineyard practices to improve the environment around and beyond her farm. We name this cuvée in her honor. Though she has sold her vineyard, she has authorized us to continue this homage to her. The 2022 Mimi's Mind is the first to come from Lingua Franca Estate. In 2022 the source was Block 11, planted to Pinot Noir 115.

Vinification

The fruit is hand-picked and sorted in the vineyard, then again manually on the crush pad. A sorter then destems the clusters and selects only whole berries for the fermenters. Fermentation proceeds with wild yeast in stainless steel tanks. Cap management begins with gentle pump overs, followed by traditional pigeage. After fermentation, the wines aged in 24% new and 76% neutral French oak barriques for 12 months followed by an additional 5 months in stainless steel.