



# NOVO VIVO 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 | Novo Vivo  
Eola-Amity Hills

Dates Picked: 10/11/2022

Alcohol: 13.5% pH: 3.47

Suggested Retail: \$150

## Novo Vivo Pinot Noir 2022

Novo Vivo 2022 is the continuation of the experiment done for the first time in 2020. 2022 Novo Vivo has a remarkable aroma of violets and rose, black cherry, black pepper, green olive and wet stone. Cedar, toast, black plum and blackberry emerge from the richly textured palate which finishes with a long velvety texture, floral notes, salinity and a bright red and black fruit accent.

## Vineyard Sources

The fruit selected came from Blocks 4 and 7 of Clone 943, grown at the top of the vineyard in Jory and Gelderman volcanic soils. The vines here are among the lowest yielding in our vineyard and give great structure and intensity to the wine. This material was considered by the professor who developed the clone program in Burgundy to be the most promising of all.

## Vinification

This wine was picked specifically for fermentation with open top 600-Liter puncheons. As in 2020, only two puncheons, one neutral and one new, were produced yielding a bit more than 90 cases of wine. The barrel stood on end to serve as small fermenting vessels. One was filled with destemmed, whole berry fruit, the other with whole clusters. After fermentation, the juice was racked off and placed in 50% new oak. Hence the new oak percentage is the highest we use in any of our wines.