



CHERS AMIS 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 domaines 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

The growing season in 2023 started off with a pattern that had prevailed for the previous two years with a cold wet spring, though never with any frost. The cool spring weather led into a beautifully warm second week of May with temperatures in the mid 80s that promoted shoot growth to set up for a good flowering in June. Though we had the occasional hot day we didn't experience the extreme heat spikes we'd seen in previous summers. Picking began in the beginning of September in ideal conditions. These promise to be among our most successful wines ever.



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2023 Chardonnay | Chers Amis
Willamette Valley
Dates Picked: 9/5/23-9/12/23
Alcohol: 13.5%

Chers Amis Chardonnay 2023

Chers Amis 2023 shows flint, white truffle and lime blossom on the nose. The entry is mineral, with citrus and wet stone evolving into green apple and white flowers. The long finish begins sublime and firm, with a playful impression on the palate. As it ends, there is a tenderness of texture with gingery notes. This vintage of Chers Amis rivals the complexity of our first Sisters Chardonnay.

Vineyard Sources

This fruit comes from two sources on shallow basalt soils including a neighboring vineyard planted to a variety of Chardonnay clones and the Yamhill-Carlton property planted to CH76 upon which our first vintage of Sister Chardonnay was based.

Vinification

Hand-picked, 43% crushed and the rest whole-cluster pressed, settled for 24 hours in closed stainless-steel tanks, the wine is then barrel fermented with wild yeasts in 15% new 600-liter puncheons, 40% large neutral Foudre of 3,400-liters and 45% old French 500-liter puncheons. The wines went through spontaneous malolactic fermentation in barrel 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.