



AVNI PINOT NOIR

Our Philosophy

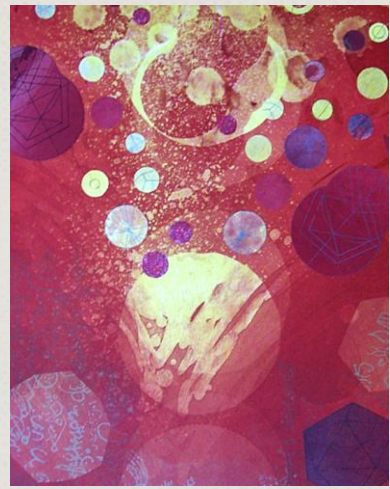
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land,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

Willamette Valley

Dates Picked: 9/12-9/25

Alcohol: 13.5%

Avni Pinot Noir 2023

2023 Avni Pinot Noir reflects the optimal growing conditions of the season, creating highly developed and complex flavors. With aroma's of plum, pomegranate, bergamot, and rose. It has velvety tannins and fresh acidity, with flavors of graphite, black tea, plum, and clove. The overall impression is of voluptuous harmony with a long juicy finish.

Vineyard Sources

The 2023 Avni Pinot Noir includes a third of the fruit coming from LSV, our estate. The other sources include a site in Yamhill-Carlton on Jory soils, and Loubéjac in the Van Duzer Corridor, a cold site on Willakenzie marine sediment. This year we added a source to the blend from the recently created Mt. Pisgah region with its uplifted marine sedimentary soils.

Vinification

Hand-harvested, sorted, and destemmed. Grapes are fed bin by bin into small tanks, and pumped into larger stainless steel and concrete tanks, where they ferment spontaneously with wild yeasts. 10% of the fruit undergoes a traditional carbonic maceration in airtight tanks. After fermentation, the wine is aged in 25% new French 500, 600, and 3,200-liter casks. It finishes aging sur lie around 11 months with a further 3 months in tank before bottling.