



BUNKER HILL CHARDONNAY

Our Philosophy

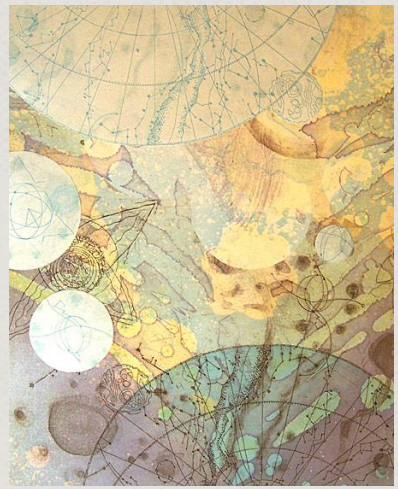
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 | Bunker Hill
Willamette Valley
Dates Picked: 9/8/23-9/16/23
Alcohol: 13.5%

Bunker Hill Chardonnay 2023

Though crisp and lean on the tongue, 2023 Bunker Hill has a surprisingly floral, marzipan, and mineral nose. On the palate it has lemon peel and citrus while the aroma of freshly picked Provençale herbs emerges as the wine opens with aeration. There are layers of flavor in the round and luxurious finish. The vineyard has yielded a paradox flavors on the foundation of its usual taut restraint.

Vineyard Sources

100% sourced from our Bunker Hill Estate Vineyard in the South Salem Hills and is the oldest source of fruit for any of our wines, having been planted in 1995. It is among the earliest of the Dijon-clone CH76 plantings in Oregon. The soils are thin over the basalt bedrock and slope facing the ocean winds to the west, making for thick skins.

Vinification

The grapes were handpicked to maximize freshness and tension in the finished wine. The grapes were 100% whole cluster pressed, settled in tank for 24 hours, then barrel fermented with native yeasts in a combination of 23% new, 600-liter puncheons and 77% old French oak barriques and puncheons. Full malolactic fermentation completed spontaneously in each barrel. After 11 months aging on lees, the wines were combined in tank with their lees for five months prior to bottling.