



INSPIRAS 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 at the end of September in ideal conditions. These promise to be among our most successful wines ever.



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2023 Chardonnay | Inspiras
Willamette Valley

Dates Picked: 9/11/23-9/16/23
Alcohol: 13.5%

Inspiras Chardonnay 2023

Inspiras 2023 tends to be the weightiest, straightforward and most powerful of our Chardonnay cuvées. It is quite lemony on the first entry, but then ginger, vanilla, lemon zest, jasmine and pineapple emerge. This is a wine to contemplate.

Vineyard Sources

50% of Inspiras is fruit from the LSV estate and specifically the recent field grafts in the higher placed shallow soils at the top of block 8, formerly planted to the very structured clone of PN943. The remaining 50% is source was our other estate vineyard, Bunker Hill, a perpetual source of well-delineated and complex Chardonnay in the South Salem Hills, the site of one of the two original farms in Salem. These sites have shallow Witzel and Nekia volcanic soils, with Witzel in part having only rock at the surface.

Vinification

Hand-picked and whole-cluster pressed, settled for 24 hours in closed stainless-steel tanks, the wine is then barrel fermented with wild yeasts in 25% new, 75% old French 500-liter puncheons from diverse coopers. The wines go through spontaneous malolactic fermentation in their cooperage and are 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.