



LA BELLE PINOT NOIR

Our Philosophy

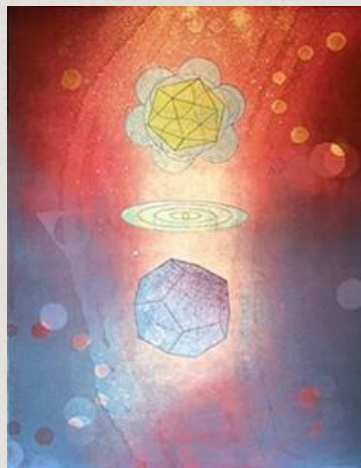
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 | La Belle
Eola-Amity Hills
Dates Picked: 9/22/23
Alcohol: 14.5%

La Belle Pinot Noir 2023

La Belle 2023 has light aroma of strawberry, rose petal and red cherry with red raspberry and red cherry mid-palate. On the palate, she is ripe and hints at sweetness, soft on the palate with mouth filling flavors of wild strawberries, Szechuan pepper and roses, offering a silky texture and long finish.

Vineyard Sources

La Belle comes from two blocks of Pinot Noir grown at Lingua Franca Estate. About 90% comes from medium deep Jory soils in the bottom of the vineyard with Pommard-type Pinot Noir fruit; the rest is PN113 from a neighboring block, making for a big round mid-palate impression.

Vinification

La Belle was hand-picked, sorted in the vineyard, and then sorted on the crush pad, and then destemmed by special sorting machine that yields only intact whole berries. The grapes were fed bin by bin, not pumped, into a stainless-steel fermenting tank. Fermentation began with gentle pump overs and included one or two punch downs towards the end of the cuvasion. Pigeage is done traditionally by foot. After fermentation, the wine aged in a combination of 10% new and 90% old French oak barriques for 12 months and four in tank, prior to bottling.