



MIMI'S MIND PINOT NOIR

Our Philosophy

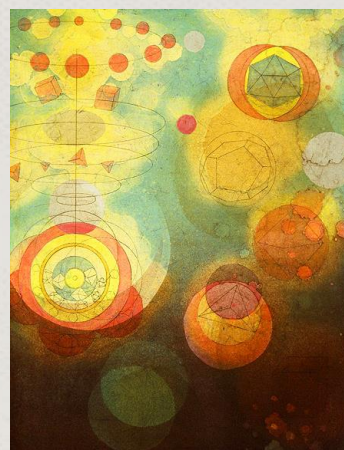
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 domains 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 or other extreme event. The cool spring weather led into a beautifully warm second week of May with temperatures in the mid 80s in the Eola-Amity Hills that promoted shoot growth. This set up for a good flowering in June. There were no real extremes of heat this summer but with overall very helpful warm to an occasional hot day throughout the season. Picking began early September in good weather and each block could be picked at exactly the right time. The Pinot Noirs and Gamay seem to be among our most successful wines ever.



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2023 Pinot Noir | Mimi's Mind
Eola-Amity Hills

Dates Picked: 9/18/2023

Alcohol: 14% pH: 3.73

Mimi's Mind Pinot Noir 2023

Mimi's Mind 2023 is a luscious, round yet structured wine with aromas of wet stone, anise, tar, blackberry and it opens up to reveal fresh savory herbs and rose. These give way to deeper fruit flavors on the palate with red and black cherry, blackberry, black tea, and graphite nuances. The flavors and aromas continue through the finish which ends up with a mineral, saline, quality that is captivating.

Vineyard Sources

Mimi Casteel's vineyard has been a role model for regenerative farming, with thoughtful vineyard practices to improve the environment around and beyond her farm. We still name this cuvée in her honor. The 2023 Mimi's Mind comes from Lingua Franca Estate. In 2023 the source was Block 11, planted to Pinot Noir 115.

Vinification

The fruit is hand-picked and sorted in the vineyard, then again manually on the crush pad. A sorter then destems the clusters and selects only whole berries for the fermenters. Fermentation proceeds with wild yeast in stainless steel tanks. Cap management begins with gentle pump overs, followed by traditional pigeage. After fermentation, the wines aged in 26% new and 74% neutral French oak barriques for 12 months followed by an additional 5 months in stainless steel.