



NOVO VIVO 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 | Novo Vivo
Eola-Amity Hills
Dates Picked: 9/14-9/22
Alcohol: 13%

Novo Vivo Pinot Noir 2023

Novo Vivo 2023 is the continuation of the experiment done for the first time in 2020. 2023 Novo Vivo has a remarkable aroma of violets and rose, black cherry, black pepper, green olive and wet stone. Cedar, toast, black plum and blackberry emerge from the richly textured palate with floral notes, slightly herbal note of thyme, and salinity.

Vineyard Sources

The fruit selected came predominantly from Blocks 4 of low yielding clone 943 with a 17% addition of PN777 from block 3. The vines in block 4 are among the lowest yielding in our vineyard and give great structure and intensity to the wines produced.

Vinification

This wine was picked specifically for fermentation with open top 600-Liter puncheons. As in 2020, only two puncheons, one neutral and one new, were produced yielding a bit more than 90 cases of wine. The barrel stood on end to serve as small fermenting vessels. One was filled with destemmed, whole berry fruit, the other with whole clusters. After fermentation, the juice was racked off and placed in 50% new oak. Hence the new oak percentage is the highest we use in any of our wines.