



SISTERS CHARDONNAY

Our Philosophy

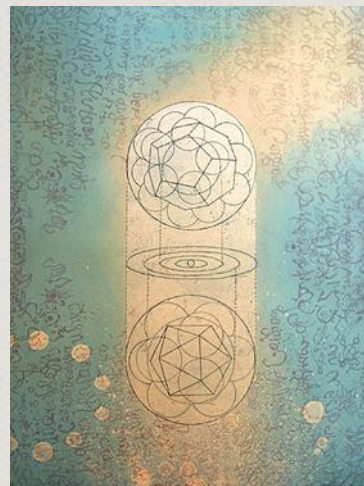
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 | Sisters
Eola-Amity Hills
Dates Picked: 9/11/23
Alcohol: 13.5%

Sisters Chardonnay 2023

Very complex and elegant aromas of osmanthus blossom, sandalwood, lemon, beeswax and sea spray are complemented on the palate of bright citrus, spice, honeycomb and marmalade, slight gunflint note with aeration, though the palate is dry the texture is tender, caressing, with very persistent flavors through the long mineral finish. Sisters 2023 is complex and seductive.

This wine marries well with a wide range of fish dishes, such as poached or sautéed fish with herb butter, garlic butter, or Beurre Blanc. For poultry consider roast chicken or turkey with butter, thyme and lemon. Also, a great accompaniment to Western smoked salmon, lox or gravlax.

Vineyard Sources

As of vintage 2022 we source Sisters exclusively from our Estate vineyard to honor how this vineyard has matured.

Vinification

Hand-picked and whole-cluster pressed, settled for 24 hours in closed stainless-steel tanks, the wine is then barrel fermented with wild yeast in 22% new, 78% old French 600-liter puncheons from diverse coopers. Spontaneous malolactic fermentation in barrel follows, then 11 months aging sur lie. Finally, the wine is assembled in stainless-steel tank with its lees for five months prior to bottling.