



THE PLOW PINOT NOIR

Our Philosophy

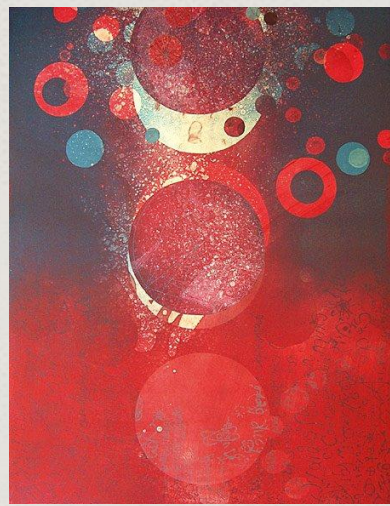
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 | The Plow
Willamette Valley
Dates Picked: 9/14-9/22
Alcohol: 13.5%

The Plow Pinot Noir 2023

The nose of The Plow 2023 is pure Damascus rose, mineral salts, cardamom, lightness and purity. On the palate there is plum, black cherry, lemon peel, black rock, black tea, and savory herbs. This is a thrilling, lighthearted and Mozartian vintage of The Plow. Long, savory, succulent, fresh yet richly brocaded texture and great length.

Vineyard Sources

The fruit for The Plow 2023 comes from 2/3 the finest of our blocks, Block 1 and 2, as well as from the same material on block 3 (33%). With a special massale selection of PN777 on Gelderman-Jory soils, with a layer of large gravels that impart extra energy to the vines and create more complex flavors. Wines grown here are the most balanced and intriguing of our estate.

Vinification

The fruit is hand-picked and sorted in the vineyard, then sorted again on the crush pad. Whole cluster fruit is 14% of the 2023 cuvée. After wild-yeast primary fermentation and spontaneous malolactic fermentation, the wines aged in 22% new and 78% neutral French oak barriques for 12 months followed by an additional 5 months in stainless steel tank.