



TONGUE 'N CHEEK PINOT NOIR

Our Philosophy

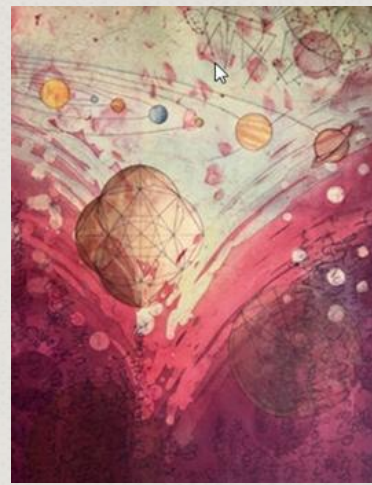
Lingua Franca is the exploration of Oregon with an open mind, focused on picking fruit optimally for freshness, tension and complexity—based on the varying conditions of the season and the terroir of individual vineyard blocks which are farmed by organic and regenerative farming principals. The land, 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 | Tongue 'n Cheek
Willamette Valley
Dates Picked: 9/16 & 9/24
Alcohol: 14%

Tongue 'n Cheek Pinot Noir 2023

Tongue 'n Cheek 2022 has heady notes of graphite, savory spices, roses and violets, with a fresh round entry with intense notes of anise, clove, cinnamon, dark black cherry and a slightly tannic but rich finish with black and red cherry, tar, violets and black tea. This is a more structured vintage of Tongue 'n Cheek than we have seen since 2015, and it will become even more stunning as it ages.

Vineyard Sources

This is the second vintage of Tongue 'n Cheek since 2015 when the vineyard sources are not from our own estate, but are an example of excellent fruit which has not had any addition of whole clusters in the ferment and which is also age worthy and complex with round texture. The Yamhill-Carlton vineyard has been the source of some of the best Chardonnay we have made, including Sisters, so the addition of Pinot Noir from this site in Tongue 'n Cheek is an exciting development.

Vinification

Tongue 'n Cheek was sorted rigorously manually and by machine, then 100% destemmed and fermented with wild yeast in a combination of stainless steel and concrete fermenters. After fermentation it was racked into 24% new oak barrels and aged for 12 months before being assembled in a closed top stainless steel tank for 4 months prior to bottling.