



PETIT GÉANT 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:

A cold and rainy spring led to a late frost that devastated the Chardonnay crop. However, the end of June brought a weeklong heat wave of 95-104 degrees that helped kick-start the period of bloom. July was calm and moderate with little rain. Thankfully, the frost had little effect on Pinot Noir, which has a later start, and less exposure. Bloom came the first week of July, and veraison began on Labor Day weekend, finishing a week later. Picking was expedited due to rain pressure, with Pinot harvest starting at the end of the first week of October and ending on October 20th.



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2022 Pinot Noir | Petit Géant

Eola-Amity Hills

Dates Picked: 10/17-10/20 2022

Alcohol: 14% pH: 3.67

Petit Géant Pinot Noir 2022

This distinctive combination of vineyard and unique Pinot Noir selection has resulted in a powerful, rich and nuanced wine that has complex aroma of red rose petal and violets, raspberry, pomegranate and black cherry, black tea and rosemary. The 2022 Petit Géant is complex and richly textured. There are heady aromas of porcini and rose petal, wet stone and persistent saline and floral notes in the long, round and seamless finish. It is intensely flavored on the palate without being tannic.

Vineyard Sources

Petit Géant 2022 is sourced from the top blocks of Calera clone and the best block of PN115 on shallow volcanic soils. Calera clone can make an intensely colored and flavored wine but has very low yields.

Vinification

The fruit is hand-picked and sorted in the vineyard, then sorted again manually on the crush pad. A sorter then destems the clusters and selects only whole berries. Fermentation proceeds with wild yeast in stainless-steel tanks. Cap management begins with gentle pump overs, followed by traditional pigeage by foot, as needed. After fermentation, the wines aged in 28% new and 72% neutral French oak barriques for 12 months followed by an additional 5 months in stainless steel tank to bring the cuvée together prior to bottling.