



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:

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 or other extreme event. The cool spring weather led into a beautifully warm second week of May with temperatures in the mid 80s in the Eola-Amity Hills that promoted shoot growth. This set up for a good flowering in June. There were no real extremes of heat this summer but with overall very helpful warm to an occasional hot day throughout the season. Picking began early September in good weather and each block could be picked at exactly the right time. The Pinot Noirs and Gamay seem to be among our most successful wines ever.



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2023 Pinot Noir | Petit Géant

Eola-Amity Hills

Dates Picked: 9/22/2023

Alcohol: 13.5% pH: 3.67

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This distinctive combination of vineyard and unique pinot noir selection has resulted in a powerful, rich, and nuanced wine. There are heady aromas of black cherry, porcini and rose petal and it is intensely flavored on the palate with without being tannic, with mulberry, black raspberry, wet stone, black tea, and persistent saline and floral notes in the long, velvety and seamless finish.

Vineyard Sources

Petit Géant 2023 comes entirely from the Calera clone Pinot Noir grown on Block 6 of our estate vineyard. This unique clone of Pinot yields very little fruit and is prone to poor set, but as the vines have aged, we have seen a remarkable increase in the complexity and flavor profile of the fruit.

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, then traditionally fermented with 11% whole cluster. Fermentation proceeds with wild yeast in 44% concrete and 56% stainless steel tanks. Cap management begins with gentle pump overs, followed by traditional pigeage by foot, as needed. After fermentation, the wines aged in 21% new and 79% neutral French oak barriques for 12 months followed by an additional 5 months in stainless steel tank.