

VINO FINO

Explore a World of Wine

LINGUA FRANCA AVNI CHARDONNAY 2022

93



Original price was: \$98.99. ~~\$84.99~~ Current price is: \$84.99.

Product Code:	31387	Closure:	Cork
Country:	United States	Unit:	Each
Region:	Oregon	Volume:	750ml
Sub Region:	Willamette Valley	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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TASTING NOTES

Winery notes (2022 Vintage)

"The aroma is complex with layers of mineral, citrus, white flowers, and spice. On the palate the wine is balanced, vibrant, and round with a clean finish. The natural acidity of the region is rounded by labour-intensive barrel fermentation and aging, and a spontaneous Malolactic fermentation. Avni 2022 has nuances of lemon peel, green apple, river stone, and a softer edge of pear and quince in the background.

The 2022 Avni Chardonnay is sourced from multiple vineyards in the region, focusing on fruit grown on shallow volcanic soils. Sources include vineyards in the Eola-Amity Hills and near Lingua Franca's Bunker Hill Estate Vineyard, as well as from selected vineyards in the Chehalem Mountains, Yamhill Carlton, and from a unique site in the Van Duzer Corridor with marine sediments.

Whole cluster pressed with 2.5% crushed prior to pressing, settled in tank for 24 hours on average, barrel fermented with wild yeast and then aged in a combination of 26% new, 600-liter puncheons, 74% neutral large wooden casks and old French oak puncheons and barriques for 11 months sur lie. Primary and malolactic fermentation were spontaneous and completed in each barrel. The wines were then put back in closed tanks with their lees for six months prior to bottling."

93/100 Clive Pursehouse, Decanter, August 2024 (2022 Vintage)

"The Avni Chardonnay, which means stone is loaded with rip-roaring minerality and brilliant acidity to match. Aromatics of struck flint, sea breeze and green mangoes elicit a familiarity with the wine's core of minerality. Mouthfuls of sea salt, crushed

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granite and salted lemon leave a thirst-slaking impression and beg for someone to shuck some oysters."

92/100 JamesSuckling.com (2022 Vintage)

"Orange blossom, lemon zest and grapefruit on the nose. The palate is medium-bodied with bright acidity, giving notes of Fuji apple, grilled peach and honeysuckle. Mineral and precise."

91/100 Vinous.com (2022 Vintage)

"The 2022 Chardonnay Avni is sweetly floral with a delicate blend of ripe yellow apples, honeyed flowers and mint. Soothingly round and mineral in style, it excels with a core of juicy acidity that enlivens its tart orchard fruits. A tactile tinge of salinity lingers along with hints of sour melon through the youthfully tense finale."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch