

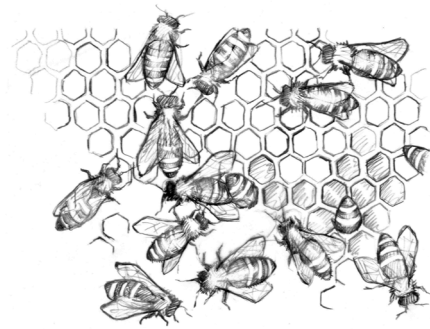
2017 Big Table Farm Eola-Amity Chardonnay

85 cases produced

unfined and unfiltered

label: Clare's honeybees

release date September 2, 2019



This is companion to the Yamhill Carlton – slightly more fruit forward and generous, same winemaking but clearly very different fruit sources make distinctly different wine. We hope you enjoy them both for their individuality and reflection of time and place. This wine has a nice sweetness on the palate (although completely dry) and a finish that lingers and lingers. We look forward to enjoying this wine this fall, and watching it develop in the coming years. We just had a 2014 BTF chardonnay at a wine dinner (thank you Q!) and it was a standout for the evening.

tasting notes: This wine smells of sweet grass and hay that lead into a rich palate, there is a rounded fruit component to this wine, not from sugar but from more savory flavors. Flavors of hay, sea salt give way to a warm apricot roundness. The finish is incredibly full with a softer acidity than the Yamhill Carlton.

93 pts – Washington Wine Blog

big table farm is the collaborative effort of Brian Marcy and Clare Carver
- we are a winemaker and an artist, we grow and produce what we love to eat and drink -

In 2006 we moved to Oregon from Napa, where Brian had been making wine for ten years. We started with a dream and made our first 150 cases in 2006.

Our Farm

We own and manage 70 acres in the northern Willamette Valley, where we raise animals and produce seasonal vegetables. If you visit us, you'll find free-range hens, pasture-raised pigs and grass-fed cows. We are building a managed intensive grazing system of farming that builds our soil, sequesters carbon, and moves us towards a healthy, sustainable and diverse farm.

