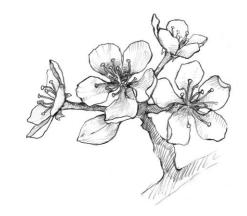
## 2017 Big Table Farm Yamhill Carlton Chardonnay

87 cases produced unfined and unfiltered label: big table fruit tree blossoms release date September 2, 2019

We realized last year that we work with 7 different chardonnay sites and that after we make the elusive queen there was still an opportunity to make some regionally focused wines, hence this wine and a second from the Eola Amity hills. Several sites in each AVA comprise both wines. The YC is mineral driven, some



fruit of course, very dry with some tannin – delicious now but will also reward if cellared. I hope you love these chardonnays as much as we do!

tasting notes: Beautiful notes of melon, toast and baked apple. There is a bright acidity that wakes you up and gives way to the persistent mineral and river rock expression that carries through the long finish.

93 pts - Washington Wine Blog

95 pts - Purely Domestic Wine Report

91 pts – Wine & Spirits

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.

