

# 2019 Big Table Farm The Wild Bee Chardonnay

1155 cases produced

unfined and unfiltered

label – charcoal drawing of a ‘wild’ bee by

April Coppini

release date: August 24, 2020



This is a true Willamette Valley blend of all 7 chardonnay sites we work with, our largest bottling, from south of Salem, van Duzer, Eola Amity, Dundee and Yamhill-Carlton. Floral and stone fruit, mouth filling yet crisp – this wine is complex but also easy to love – with a delicious finish that lingers and persuades another sip or bite. Barrel fermented in French oak, mostly used but some new. Fermented with whatever yeast blows in the door, minimal sulphur added and the wine basically goes from barrels to bottle with only a short stay (2-3 days) in a blending tank. Filtration, fining and other nonesuch are completely left out of the program.

The 2019 Wild Bee welcomes you with aromas of delicate white rose petals, ripe Asian pear and vanilla-spiced almonds. Impressions of tangy key-lime pie with a subtle graham cracker crust balance on the palate alongside hints of honeysuckle and ripe papaya. An electric, mouthwatering finish slowly recedes, revealing a touch of sea salt along with a gentle kiss of crème fraiche.

92 pts – Wine Spectator  
92 pts – James Suckling  
92 pts – Purely Domestic Wine Report

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.



big table farm