2020 Big Table Farm Wild Bee Chardonnay

1250 cases produced unfined and unfiltered label – charcoal drawing of a 'wild' bee by April Coppini

release date: March 1, 2022

2020 Wild Bee Chardonnay – the white wines were relatively unaffected by the challenges of 2020 and winemaking proceeded as normal. We still chose to forgo barrel selections to ensure the wine we bottled was our best it could be. Malolactic complete, a touch of new oak and yes – also bottled without filtration.



Tasting notes -

Truffled popcorn leaps from a glass of this refreshing, unfiltered gem. Warm vanilla and lavender-chamomile notes follow, along with kisses of caramel and butterscotch. Yuzu zest and freshly-cut papaya add an energetic lift while expressions of ground hazelnut and raw honey provide texture and weight. A rustic chardonnay perfect for any weather, rain or shine.

92 pts – James Suckling 9.0-9.5 -- Vinography

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.

Our Labels

The art on our labels is drawn by Clare and is unique to each vintage. The labels themselves are made by hand using a letterpress and thick printmaking paper. After each label is applied by hand we carefully wrap each bottle in tissue to preserve the letterpress paper's texture and beauty. There is a product code on the bottom of each bottle so you don't have to unwrap them to identify the wines.

