

# 2018 Big Table farm Elusive Queen Chardonnay

105 cases produced

unfined and unfiltered

label: Clare's inspiration to complement Brian's

release date April 7, 2020

As in years past the Elusive Queen and Earth represent less than 5% of our production but hopefully capture all of the best magic possible from the vintage. Brian does the heavy lifting of tasting all the barrels and narrowing them down to the very best few, then I help him select the final barrels that end up in Earth and the Elusive Queen. They are our highest expression of the vintage and represent our taste, and our very best wine!



tasting notes -

The 2018 Elusive Queen Chardonnay is brimming with ripe pear, heady white flowers and graham cracker. On first sip the acid and lemon give you a mouth-watering preview of what is to come. The acidic structure is a perfect counterpoint to the lush and creamy flavors of lemon curd, and baked apple pie. The finish is incredibly elegant, like dry sweet grass in fall with a lingering minerality.

95 pts – Washington Wine Blog

93 pts – Purely Domestic Wine Report

94 pts – Wine Enthusiast

95 pts – Vinous

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