

2018 Eola-Amity Hills Chardonnay

90 cases produced
unfined and unfiltered
release date: August 24 2020
label: Clare's honeybees collecting pollen

The goal of our AVA designated chardonnays is to show case what each is about, and I believe both our AVA Chardonnays do that. The Eola Amity is focused on acidity and minerality, of course layered on top of fruit, because I like to drink wines that have fruit in them.

tasting notes: Floral and savory with stunning aromatics of lilac, daisy, orange peel and lemon oil, this mineral driven chardonnay is focused, vivid and energetic. Lean with a steady endurance, similar to that of a long-distance runner, the glass fills with comforting notes of crisp crushed yellow apple, sun-dried quince and brown sugar spice while being perfectly lifted by a bright acidity and thirst-quenching finish. One that keeps you longing for more.



9 pts – Vinography
91 pts – James Suckling
95 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 --

Our Farm

We own and manage 70 acres in the northern Willamette Valley, where we raise animals and produce seasonable 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.



big table farm