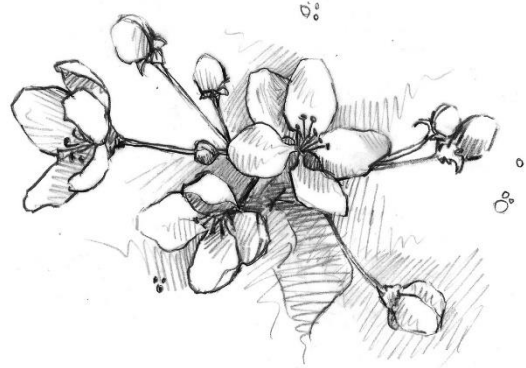


2018 Yamhill Carlton Chardonnay

90 cases produced
unfined and unfiltered
release date: August 24, 2020
label: flowers that feed Clare's bees

The goal of our AVA designated chardonnays is to showcase what each is about, and I believe both our AVA Chardonnays do that. The Yamhill-Carlton is a bit broader and riper, reflecting the slightly warmer AVA and the power that it imparts on its wines, both chardonnay and Pinot noir.



tasting notes: A leisurely Sunday stroll down a forgotten gravel road, winding through rolling fields of sun-kissed grains. Elegant and graceful with hints of rich star-fruit and papaya that develop into honeycombs and Meyer lemon meringue. Balanced and savory with faint impressions of crushed sea-shells, each sip leads towards a long finish reminiscent of a lingering west coast sunset.

93 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