

2019 Eola-Amity Hills Chardonnay

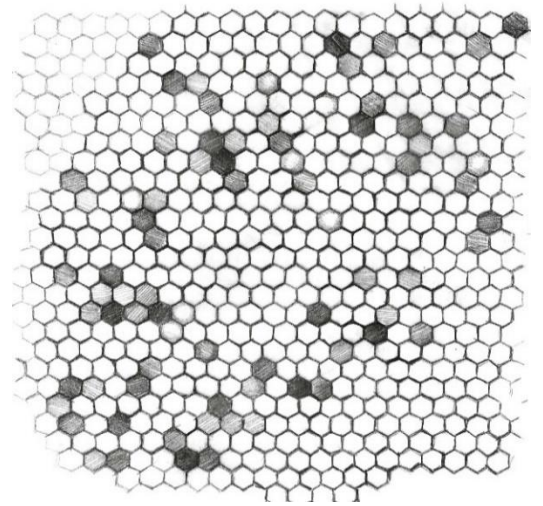
91 cases produced

unfined and unfiltered

release date: August 23, 2021

label: honeycomb dotted with golden pollen

The Eola Amity hills are proving to be a great place to be a chardonnay vine. We have been working with Chardonnay from the AVA since 2011 and the warm days and cool evening breezes make wines with ripe fruit and crisp acidity an easy win. I hope you agree with me. The label is also a winner – Clare loves her honey(bees)!



tasting notes-

Delicate yet energetic and precise. Leading off with subtle notes of orange blossom, lemongrass and grapefruit peel on the nose. An initial sense of honeycomb and apricot jam spread over airy sourdough is buoyed by a zip of lemon zest and sliced crisp apple, enlivening the palate. Each sip is invigorating and satisfying with a hint of salinity, like a frosty pineapple whip on the beach.

94 pts – Owen Bargreen

93 pts – Winespeed

94 pts – James Suckling

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