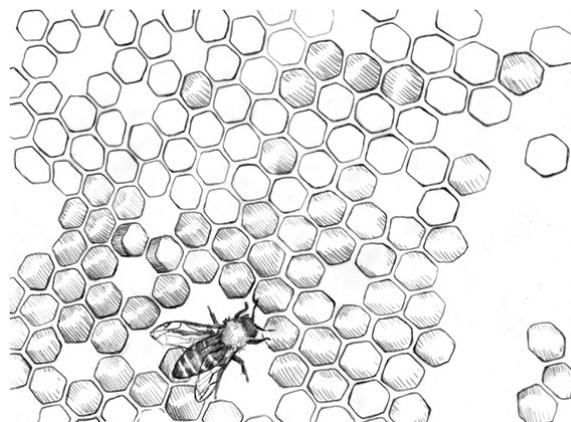


# 2016 Big Table farm Willamette Valley Chardonnay

910 cases produced  
unfined and unfiltered  
label - big table farm honeycomb

Sourced from the same Willamette Valley vineyards as 2015, with two new ones in the mix - Kindred, in the Eola-Amity Hills and Arlyn, in the Chehalem Mountains. Barrel fermented in French oak (about 10% new) with yeast that blew in the door, and bottled after 11 months of aging. We think this wine will steal your heart, it has a special place in ours.



## tasting notes-

This wine's aromatics offer up pear, beeswax, pineapple, clove and cinnamon. The nectar-like fruit concentration and a persistent white floral note show off the perfectly developed golden grapes. The acid is fine and complex without any hard edges giving this wine tension to help you appreciate its luxury.

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.



big table farm