

OLD LOVE

OREGON WHITE TABLE WINE

2024



BIG SALT aims to capture a day at the beach in a bottle.

Fresh, dry, breezy - the bright aromas of the wine are met with a dry, almost salty textured palate that's well-suited for sitting in the sun and hanging with friends. Sustainable and Organic vineyards throughout Oregon are the building blocks for Big Salt.

Big Salt is not about a single grape - it is about vineyards and varietals coming together to make a singular wine of Oregon.



Tasting Notes

Its golden hue is the first thing you'll notice (thanks acacia) - then aromas of sea spray, sweet lime, elderflower, and fresh rain fall. One of the goals of this unusual elevage is to cultivate textural complexity within the wine. The palate shows the sensual texture (oval cask) raw fruit complexity preserved by cement egg, as well as bright minerality. Agave and lime linger on the finish, echoing the initial top notes of wine. – **Textural, Mineral-Driven.**

Pair with summer sunshine

DRINK WITH:

- **Pan-roasted red snapper with beurre blanc.** Old Love's restrained citrus and mineral core harmonize with the butter sauce, revealing layers of lemon zest and white flower.
- **Scallops with brown butter and capers.** The wine's structure keeps richness in check while amplifying the citrus in the sauce.
- **Poached halibut with fennel.** Complements the wine's subtle herb and stone-fruit tones.

ABV
13.3%

REGION
Oregon

VARIETALS

Riesling
Gewurz
Early Muscat
Aligoté
Albariño
Roussanne
Pinot Blanc

A little salt goes a long way