

2019 Big Table Farm Earth Pinot Noir

103 cases produced

unfined and unfiltered

label: Clare's inspiration to complement Brian's

release date April 19, 2021

As in years past the Elusive Queen and Earth represent less than 5% of our production but hopefully capture all of the best magic possible from the vintage. Brian does the heavy lifting of tasting all the barrels and narrowing them down to the very best few, then I help him select the final barrels that end up in Earth and the Elusive Queen. They are our highest expression of the vintage and represent our taste, and our very best wine!

Tasting notes - A dark, mysterious, hedonistic beauty. Alluring aromatics of pomegranate seed, Montmorency cherries and fresh picked raspberries tussle with lingering woody notes of wild clover and dried tomato leaf. Full-bodied, juicy cranberry and dark plum slowly evolve into a rustic showcase of fruit leather, Italian spices, charred meats and chocolate ganache. A contemplative structure of savory, gravelly tannins slowly recede to reveal a refined finish of salted-caramel and cedar.



95 pts – Owen Bargreen

96 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