

2019 Big Table Farm Willamette Valley Pinot Noir

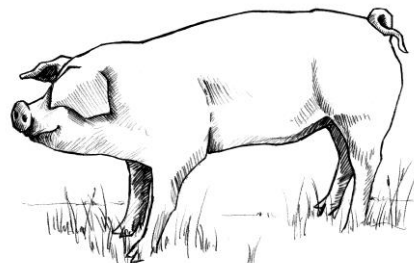
2503 cases produced

unfined and unfiltered

label: chubs the pig

release date: March 2, 2021

Like the Wild Bee this is our largest bottling of pinot noir and a true representation of the region. The 9 different sites each with their own strengths add up to make this a delicious wine year after year. I believe the 2019 version is true to this – warm spice, cherry and blackberry on the nose, and a palate with persistent tannins and acidity that balance the fruit. All lots are treated with equal diligence, and barrel selections are made just prior to blending and bottling. All the winemaking, from picking decisions to final blending are done by taste – this is the most important thing to me – how does it taste? I want to make what I want to drink. Thankfully, a few of you also enjoy the same qualities in wine that I do.



A comforting warmth on the nose flaunts a gorgeous impression of dried cranberry, black cherry and raspberry. Upon first sip, subtle notes of dried violets, lavender and rose hip guide the senses towards a satisfying savoriness. On the palate, ripe, red fruit and cherry-cola are enhanced by anise, white pepper, Provençal herbs, and a hint of iron minerality. Velvety tannins dance with the abundant acidity, creating a lingering finish perfect for any occasion.

93 pts – Owen Bargreen
9 pts – Vinography
94 pts – Purely Domestic Wine Report
92 pts – Wine Spectator
92 pts – Vinous

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