

2020 Big Table Farm Willamette Valley Pinot Noir

2234 cases produced
unfined and unfiltered
label: Lulu, an American Guinea hog
release date: March 1, 2022

We looked at the 2020 vintage as a learning opportunity and attempted to make the best wine we could (as we always do!) I believe we have succeeded despite the challenges and I look forward to sharing our efforts with you. Fruit forward and spicy, it is delicious now and there is a delicacy to it that tells me it should be enjoyed sooner rather than later. Per usual it is bottled without filtration, and due to the pandemic we opted for a label that went on at bottling, rather than our hand labeling efforts of the past.



Tasting notes - cozy and vibrant with a sense of merriment, reminiscent of the warm feeling of family gathered, preparing a meal in the kitchen. Warmed cherry turnover, fig preserves and cigar tobacco float in the air. After a moment of reflection, the first sip reveals chai spice, wild elderberry, dark plum, and sassafras. Balanced and bold, with expressions of quince paste, huckleberry, dark chocolate and a hint of bourbon-maple syrup carries you through to a velvety, lingering finish.

90 pts – James Suckling
8.5-9 pts – Vinography
90 pts – International Wine Report
90 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