

2021 Big Table Farm Earth Pinot Noir

99 cases produced

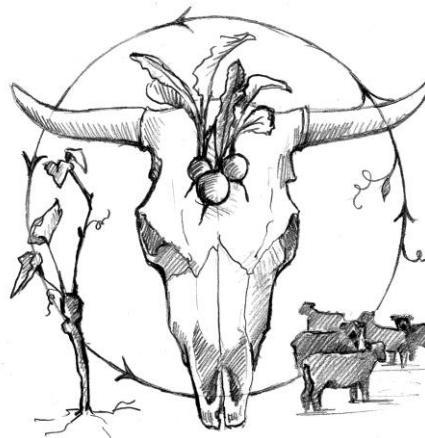
unfined and unfiltered

label: Clare's inspiration to complement Brian's

release date March 28th, 2023

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 - This wine opens with aromatics of Marino cherry and pomegranate seed with lingering woody notes. I've been known to put cinnamon into my cherry pie and that's what this wine reminds me of on entry. Then it quickly follows with a full-bodied, juicy cranberry and blackberry that slowly evolve into fruit leather with a soft cocoa with some nice tannin to hold on to those favors on the finish. These same tannins slowly recede to reveal a refined finish of a wild bramble of berries.



92 pts – Wine Spectator
96 pts – International Wine Report *Editor's Choice*
94 pts – Wine Enthusiast *Editor's Choice*
94 pts – Decanter
92 pts – Paul Gregutt
94 pts – Wine & Spirits

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