

2017 Big Table Farm Earth Pinot Noir

Willamette Valley AVA

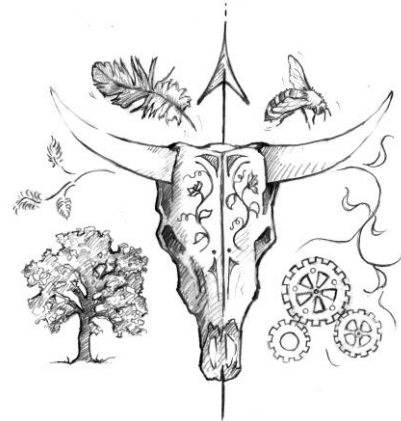
104 cases produced

unfined and unfiltered

label: Clare's inspiration to complement Brian's

release date April 15, 2019

pricing \$105, \$240 magnum



Earth is a wine that is comprised of 4 barrels that we chose that are the best of the vintage. This is a special wine that is our most beautiful and delicious expression of the 2017 vintage.

tasting notes-

This wine is very expressive on the nose showing cherry cordial, orange peel and chocolate ganache. With just a little air clove and orange brandy fruit aromas come out. On the palate the entry is very broad and full of fruit. All of the wine components are playing in equal volume, there is impeccable balance in this wine. The wine has beautiful silky tannins even as young as it is. There is persistent fruit on the very long finish. The concentrated and structured nature of this wine will make it rewarding on day two or with decanting.

95 pts – Washington Wine Blog
95 pts – International Wine Report
95 pts – The Pinotfile – Prince of Pinot
95 pts – Vinous
94 pts – Wine & Spirits
93 pts – James Suckling
95 pts – Chicago Wine Dude
93 pts – Purely Domestic Wine Report
92 pts – Wine Spectator

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