

2017 Big Table Farm Sunnyside Pinot Noir

245 cases

unfined and unfiltered

label-one of Clare's laying hens

release date: September 2, 2019

It is important to me to be present during the growing season to understand what and how the conditions the grapes have been created in. I spent a great deal of time visiting each site as the grapes ripen to access and evaluate what will eventually come into the winery and decide when to pick, the most important decision I make. For this reason I choose vineyards that are close by. Sunnyside is my furthest flung, just south of Salem and takes me about 45 minutes to get there. Lucy and Tom's fruit and resulting wine is so compelling that the extra time to get there is well worth it. Elegant and yet still muscular, this vineyard produces amazing wine year in and year out.



tasting notes— This wine offers a full rich nose, cinnamon, cedar and new leather. Great density on the palate, rich but with a focused palate as the acid holds this wine in perfect tension. Flavors are explosive, fresh. The structure here is based more on its acidity than tannins, though the tannins are there they just melt on your tongue. This wine has great length to accompany its generosity.

94 pts – Washington Wine Blog
96 pts – Chicago Wine Dude
94 pts -- Vinous
92 pts – Wine Spectator
92 pts – Wine & Spirits
92 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 –

Our Farm

We own and manage 70 acres in the northern Willamette Valley, where we raise animals and produce seasonable 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