2017 Big Table Farm Yamhill Carlton Pinot Noir

239 cases unfined and unfiltered label-Clare's drawing of a local barn release date: September 2, 2019

Now comprised of 4 vineyards here in the YC AVA – where Big Table Farm resides – each brings a slightly different element to create a wine with the power the area is known for, but also the finesse that makes Pinot noir so beautiful. I visit these sites as often



as all the others, but their proximity makes it just a little bit easier. Three are early ripening (warmer) and the fourth is one of the last to be picked.

tasting notes— This wine shows heady aromas of plum, raspberry preserve, stewed fruit and wet earth. Palate has liqueur qualities, juicy dark blue fruits, leather and black cherry. Full ripe tannins on the finish add unexpected but well received structure on the palate to hold all the dark fruit.

92 pts – Purely Domestic Wine Report 92 pts – Wine Enthusiast 92 pts – Wine & Spirits 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 –

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.

