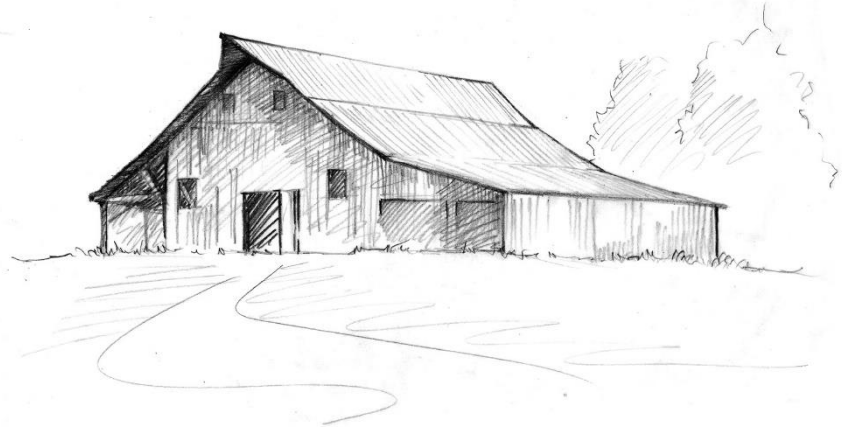


2018 Big Table Farm Yamhill Carlton Pinot Noir

234 cases produced
unfined and unfiltered
label-a Westside Road barn
release date August 24th, 2020

2018 Yamhill-Carlton Pinot Noir – some day we will see a little BTF fruit in this blend! Our place is in the Yamhill-Carlton AVA and part of why we started making this wine, thinking that someday wine from our vineyard would have a home. As I mentioned before – the YC wines seem to have darker fruit notes a little more power than finesse making it an able partner to grilled food and heartier fare. Clare uses the label to showcase the local barns from years gone by that are still standing. 234 cases produced



tasting notes: A motley crew of complexity! Leading off with a deep concentration of berry notes ranging from fresh blueberries and wild picked black berries bursting with ripeness, to jammy huckleberry and raspberry pie, with a touch of overripe strawberry and currant preserves thrown into the mix. Touches of dried violets, sweet tobacco leaf, fennel seed and cedar balanced with a distinctive touch of tilled earth and leather flesh out the juicy core. Light, prickly tannins play energetically on the tongue, adding to the depth and enjoyment.

93 pts – Purely Domestic Wine Report
93 pts – Vinous
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.



big table farm