

## 2019 Pinot Gris

133 cases  
unfined and unfiltered  
release date: August 24 2020  
label: chickory from our lower pasture

From the Rivenwood Vineyard farmed by Belle Ponte. We started buying this fruit from Brian O'Donnell in 2017 to replace wirtz and continued to make it the same style, fermented on the skins to make a wine that is food friendly. The resulting wine is copper in color and has some tannin and red fruited notes to it that make it absolutely delicious with seafood, particularly salmon or crab with lots of butter! We always crack open a bottle of our pinot gris when the first dungeon crabs hit our table in the fall, I highly recommend giving it a try!



93 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.

### **Our Labels**

The art on our labels is drawn by Clare and is unique to each vintage. The labels themselves are made by hand using a letterpress and thick printmaking paper. After each label is applied by hand we carefully wrap each bottle in tissue to preserve the letterpress paper's texture and beauty. There is a product code on the bottom of each bottle so you don't have to unwrap them to identify the wines.



big table farm