

2020 Big Table Farm Pinot Gris

68 cases

unfined and unfiltered

release date: August 23, 2021

label: assorted farm grasses, plants and weeds

Orange as always! We have been buying Pinot Gris from Brian and Jill O'Donnel at Belle Ponte for four years now and we couldn't be happier! They are also in the Yamhill Carlton AVA. We fermented with skins and stems per BTF normal, giving this wine it's color and more importantly red fruited flavors and more texture and tannin than if we pressed and just used the juice to make white wine. It is exceptionally seafood friendly!



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.



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