

2022 Big Table Farm Pinot Gris

140 cases produced
unfined and unfiltered
release date August 28th, 2023
label-blackberries- the goats' favorite treat!

Orange as always! We have been buying Pinot Gris from Brian and Jill O'Donnel at Belle Ponte for 6 years now and really enjoy working with this fruit! 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. 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 Dungeness crabs hit our table in the fall, I highly recommend giving it a try!



tasting notes - Inviting aromas dried cranberries and chamomile tea with a hint of fresh rolls out of the oven. The mid palate is bursting with apricot and cherry with and just enough tannin to hold the fruit into a long lingering finish that has the perfect lift of acid that calls for another sip.

92 pts – Paul Gregutt
91 pts – Wine Enthusiast
93 pts – International 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

Since our founding in 2006, we have taken thousands of small intentional steps to built our winery, farm and vineyard as a regenerative system balancing the solar, water, soil, animals and vines. The creatures on our farm include free-range hens, pasture-raised pigs, goats, sheep, draft horses, honey bees and grass-fed cows.



big table farm