

2015 Big Table Farm Pinot noir - Cattrall Brothers Vineyard

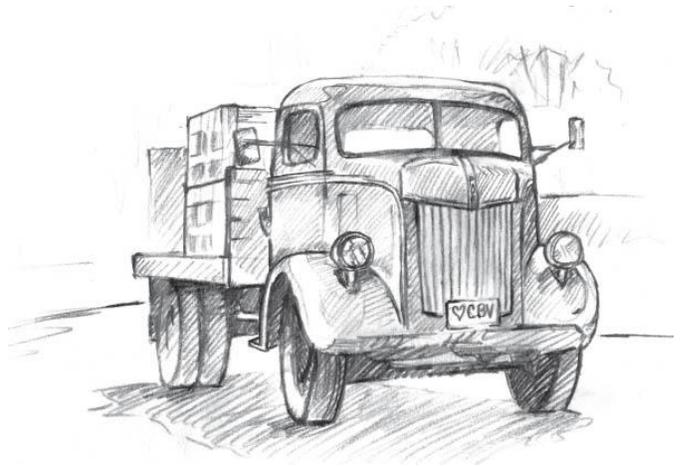
202 cases produced

unfined and unfiltered

label - Cattrall Brothers Ford Truck

release date: August 29, 2017

This is our seventh year working with Tom and Bill Cattrall, and the same block from Tom's vineyard which sits high in the Eola-Amity hills, and is one of the coolest sites we work with. The own-rooted Wadensville clone have been organically farmed from the beginning. We process the fruit with a hands off approach that reflects the ethos of the farming.



tasting notes- The fruit here is so fresh and vivid, just pure juicy red raspberries and cranberries like the fruit itself. Rose petals, orange zest, raw beef, mushroom fill in nuances complimenting the fruit aromas. This wine gives umami, as an illusive smoke quality not coming from the barrels, and then loads of sanguine iron laden minerality. All of the aromas are present as flavors on the mid and back palate as the wine transitions from the upfront savory to the mouthwatering fruit and floral finish. This is truly a fun wine with tremendous complexity, life, and many years ahead for long term aging in the cellar.

92 points — Wine Spectator

9.0 to 9.5 — Vinography

93 points — 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 -

In 2006 we moved to Oregon from Napa, where Brian had been making wine for ten years. We started with a dream and made our first 150 cases in 2006.

Our Farm

We own and manage 70 acres in the northern Willamette Valley, where we raise animals and produce seasonal 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