

2016 Big Table Farm Wirtz Vineyard Pinot Noir

208 cases produced

unfined and unfiltered

label – Wild Cherries

release date: August 28, 2018

This wine is our swan song for the Wirtz vineyard giving us the classic spice character of these old clone as well as beautiful 2016 fruit profile. The 45 plus year old vines gave us their signature spice again this year. The Coury clone is fully expressed in the complex range of flavors of this earth driven wine that we have made since 2010.



tasting notes— This is an immensely aromatic wine with expressions of baked cherries, toasted spices and cigar box sweetness. Layers of flavors unfold as black cherry is joined by blackberry, nectarine, orange peel, plum and hints of savory spice. Ripe, silken tannins are lifted by lively acidity and notes of dark roasted coffee linger on the finish.

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.



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