

Big Table Farm Yamhill-Carlton Pinot Noir 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018

GRAPE Pinot Noir

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION Oregon

SMALLER REGION Willamette Valley

SUB REGION Yamhill-Carlton District

Rationale

Oregon's Willamette Valley – located in the Pacific Northwest of the USA – is one of the world's relatively youngest and most promising wine regions. The best examples are remarkably similar to their equivalents from Burgundy – a comparison that is no doubt crucial to their continued success. A classic Oregon Pinot has a deep red cherry color with aromas of black cherries, stewed strawberries, and earthy notes of forest floor, wild mushrooms, and the occasional fresh herbs.

The Willamette Valley became an AVA in 1984. Celebrating the diversity of terroir within the Valley, in 2002, a group of producers banded together to create six new AVAs within the Willamette Valley. As a result, the Dundee Hills, McMinnville, Eola-Amity Hills, Yamhill-Carlton District, Chehalem Mountains, and Ribbon Ridge sub-AVAs were established, and the Van Duzer Corridor was also granted official status in late-2018.

Big Table Farm is the collaborative effort of Brian Marcy and Clare Carver who moved to Oregon from Napa, where Brian had been making wine for ten years at such spots as Marcassin and Neyers. The first impression is that the wine is one of richness and intensity. But once it catches air, the wine becomes more and more refined, with its spice and dark cherry and spice scents.

FYI, they have now ventured their wine projects into the Walla Walla Rocks District AVA and have crafted a stunning new stony and savory Syrah.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Red / Sour Cherry • Pomegranate • Strawberry
Condition: Fresh, Ripe

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry *Condition: Fresh, Ripe*

CITRUS FRUIT Mandarin • Orange • Tangerine *Condition: Fresh Part: Flesh, Peel / Zest*

FLORAL Potpourri • Hibiscus • Rose *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Mushrooms (White) • Tomato Leaf • Rhubarb

HERBAL Tea Leaf / Bergamot • Sage • Chicory • Laurel / Bay Leaf

OTHER SPICES Sassafras • Licorice (Red) • Chinese Five Spice • Green Peppercorn

ORGANIC EARTH Forest Floor • Turned Dirt / Clay

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Hazelnut • Almond / Marzipan

PERCEIVED WINEMAKING CHOICES Partial Whole Cluster • Added / Stem Inclusion