

## 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 / Potting Soil

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUTTINESS** Hazelnut • Almond / Marzipan

**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster