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Gold Club November 2025

Big Table Farms 2023 Willamette Valley Pinot Noir Gaston, Oregon

About the wine: “We are a winemaker and an artist; we grow and produce what we love to eat and drink.” Big Table Farm is the collaborative effort of Brian Marcy and Clare Carver, who moved to Oregon from Napa in 2006, where Brian had been working in wine for ten years. They started with a dream and made their first 150 cases in 2006. They named their farm and winery after their goal to provide a gracious and welcoming table for themselves and friends, with a cornucopia of hand-crafted food and wine. Since taking that first big leap, they have taken lots of small intentional steps to build a winery and develop the land into a regenerative farm balancing the water, soil, animals, and vines; they are committed to organic farming. This wine is a true Willamette Valley 100% Pinot Noir blended with grapes from all their vineyards. All lots are fermented as whole cluster and with whatever yeast blows in the door. Each lot is gently trod by foot several times with at least one time by the winemaker/owner!! Check out the hand-drawn pig on the label!

About the Region: Established in 1983, the Willamette Valley AVA (American Viticultural Area) consists of 3,438,000 acres (5372 square miles), running from Portland in the north to Eugene in the south, it includes rich alluvial soils on the valley floor, that are great for agriculture but inappropriate for high quality grape growing, and a selection of volcanic, loess and sedimentary soils on hillsides of varying mesoclimates. The AVA is the wine growing region which encompasses the drainage basin of the Willamette River. The Willamette Valley has a cool, moist climate, and is recognized worldwide for its Pinot noir. Not all portions of the Willamette Valley are suitable for vineyards, however, and the largest concentration of wineries is found west of the Willamette River, on the leeward slopes of the Coast Range, or among the numerous river and stream valleys created by Willamette River tributaries. By far, the largest concentration of wineries is in Yamhill County.

Tasting Notes: Some wine pro said, “This wine instantly transports me to picking blackberries in my back field in late August. But then once in my mouth is decidedly lighter with cranberries, but the warm spices are still very present along with more brambly notes of huckleberry jam with its savory sweetness. The finish is earl gray tea leaves with hints of cinnamon and nutmeg that gently lingers.” Trust the wine pro if you

wish... we found this to be an elegant, balanced Pinot Noir, with notes of strawberry, vanilla, and cola and a silky-smooth mouth feel.

Food Pairing: Willamette Valley Pinot Noir pairs well with dishes like duck, salmon, mushrooms, and roast chicken due to its earthy notes and bright acidity, which complements rich and savory flavors... perfect for Montana winters. Other good pairings include pork, lamb, and charcuterie boards featuring cured meats and cheeses. What's the perfect wine for **Thanksgiving** turkey, you ask? Why, Pinot Noir, of course! It pairs so beautifully with each course of a traditional Thanksgiving dinner. A unique and excellent dish to pair with Willamette Valley Pinot Noir is Pork Chops with Sour Cherries. This pairing is creative because it goes beyond the standard savory dishes and highlights the wine's unique characteristics through a blend of complementary and contrasting flavors. We've tried it, and it's amazing!