2019 Big Table Farm Pelos Sandberg Vineyard Pinot Noir

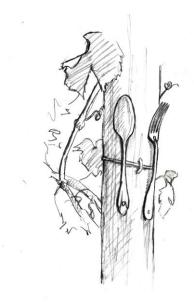
243 cases produced unfined and unfiltered

label: spoon and fork vineyard row marker

release date: March 2, 2021

We have been working with the same rows and blocks at Pelos Sandberg vineyard for 10 years! 2010 was the first year Don sold us fruit, and I think every year it gets a little better, the fruit most likely, but maybe my understanding of the site too. Regardless, Don does an impeccable job farming and sells us the same high quality fruit that he puts into his own wine called Iota. Some years ago he had some fun marking BTF rows with silverware and kitchenware he got at the thrift store, including a ladle that the vineyard guys sometimes use on days they bring soup for lunch! The drawing for this year's label is an end post with a spoon and fork that show me where to go. Thank you Don and I hope the next 10 years are as good as the last!

A 2019 with an old soul - this wine is heady, earthy and elegant. A subtle attack of dried rose and baked strawberry aromatics on the nose is followed by warm baking spices and Turkish tobacco. The palate adds complex layers of Aztec cacao, black tea leaves and ripe



Bing cherries. Vivid impressions of crushed stones and forest floor give the wine footing and definition to its sense of place. Velvety tannins caress a mouthwatering, bright and lifted finish. The Pelos Sandberg is mesmerizing now and will continue to evolve and mature for years to come.

94 pts – Owen Bargreen 9 to 9.5 pts – Vinography 95 pts – James Suckling 94 pts – Purely Domestic Wine Report 94 pts – Wine Spectator 94 pts – Vinous

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.

