

# 2021 Big Table Farm Pelos Sandberg Vineyard Pinot Noir

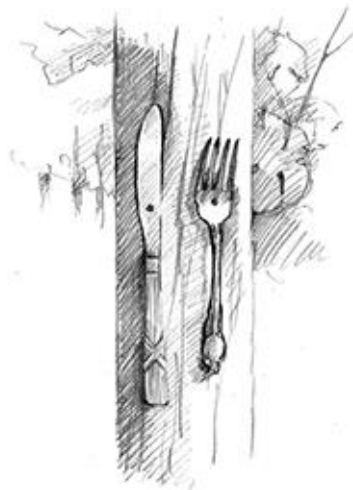
232 cases produced

unfined and unfiltered

label: knife and fork vineyard row marker

release date: February 28th, 2023

We have been working with the same rows and blocks at Pelos Sandberg vineyard for 11 years! This wine falls into the run don't walk category – but 2021 is different. It may be the best yet of the 12 vintages we have been buying fruit from the Pelos Sandberg vineyard. Don puts enormous effort into his vineyard and does so much of the work himself, he knows each block row and vine. 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 - we hope the next 11 years are as good as the last!



## Tasting notes-

Muddled raspberry, brandied-cherry and dried carnation radiate from the glass. At first sip, a touch of sarsaparilla and Madagascar vanilla bean warm the soul. The earth-driven core of this wine gently reveals itself and reminds us of coastal redwoods and winding forest trails. Savory notes of dried sage, rosemary and smokehouse jerky lend to the rustic elegance of the Pacific Northwest reminding us to slow down and take the road less traveled.

95 pts—Owen Bargreen  
95 pts – James Suckling  
94 pts – Wine Spectator  
93 pts – Wine Enthusiast  
96 pts – International Wine Report *Editor's Choice*  
95 pts – Decanter  
94 pts – Wine & Spirits  
97 pts – Winespeed/Karen McNeil  
9-9.5 pts – Vinography

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.



big table farm