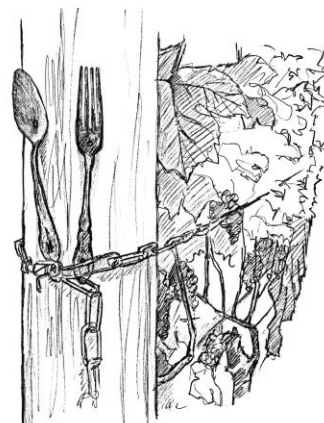


2022 Big Table Farm Pelos Sandberg Vineyard Pinot Noir

269 cases produced
unfined and unfiltered
label: spoon and fork vineyard row marker
release date: March 4th, 2024
pricing: \$72

This is our 13th vintage working with Don Sandberg and the fruit from his PSV vineyard, and year in and year out it is a crowd pleaser – I use selected barrels to make our !Salud! donation wine and then chose from the remainder to make the vineyard designate. The Salud blend is also usually a crowd pleaser and does very well at the big board auction – it is only a 6 case blend versus the 250+ cases of Pelos, so there is a little more to go around, but be quick – this wine will be gone before we know it! Don is a good friend and winemaker (Iota wines) and great farmer – the maxim of the best fertilizer is the farmer's footsteps applies here for sure! Some years ago he had some fun marking the 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 13 years are as good as the last!



tasting notes -

On the palate, this wine reveals a crux that juxtaposes freshness and richness. An inviting bouquet of violet blossoms are present just long enough to capture the spirit of adventure. Juicy pomegranate, orange peel and hints of cedar weave in a touch of fruit and earth, grounding the aromatic profile in something both wild and comforting. A vibrant burst of raspberry jam coats the palate with a rich sweetness balanced immediately by a savory complexity. The duality invites a deeper exploration into the wine's character, echoing the adventurous nature of Oregon.

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.

Our Labels

The art on our labels is drawn by Clare and is unique to each vintage. The labels themselves are made by hand using a letterpress and thick printmaking paper. After each label is applied by hand we carefully wrap each bottle in tissue to preserve the letterpress paper's texture and beauty. There is a product code on the bottom of each bottle so you don't have to unwrap them to identify the wines.



big table farm