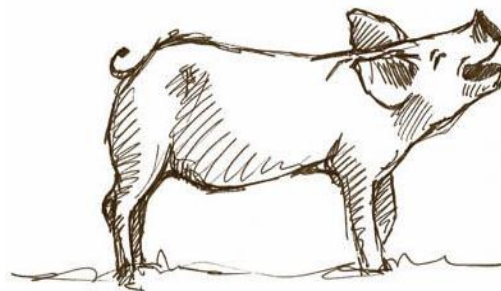


2023 Big Table Farm Laughing Pig Rosé

490 cases produced
unfined and unfiltered
release date: April 13th, 2024

We made the 2023 Rosé with a direct press fruit that was placed on top of an equal amount of fruit and allowed to soak and slowly ferment for several days. This was then pressed and transferred to neutral barrels. As we have always done, the 2023 Laughing Pig Rosé was fermented to dryness with malolactic complete and bottled unfiltered.



This wine offers up aromatics of strawberries, orange cordial and chamomile tea. Your first sip opens with a Jolly Rancher profile, lifted with acidity that shows like a soft juicy mandarin orange. Lots of fruit on the palate finishes with a wonderful creamy mouthfeel and a lovely soft profile that will complement lots of food. This is a beautifully dry and balanced rosé from all pinot noir fruit!

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