



***The People*** ~ Johanna and Don Sandberg moved from Minnesota to Portland in 1999, after a visit in 1998 to scope out the feasibility of growing grapes and making wine, specifically pinot noir, in the Willamette Valley of Oregon. By 2000, they had moved from Portland to "wine country", living on the future vineyard site to oversee the land development. Lynne and Perry Pelos, relatives and partners of the Sandbergs, lived and worked in Minnesota until summer of 2009, when they made a big move west to California, bringing them physically closer to Oregon. Lynne is directly involved in the vineyard and wine business.

***The Dream*** ~ Our story intricately involves both couples and the commitments made along the way in pursuit of a dream to grow premium quality grapes and make world class pinot noir. We followed, with great interest, the stories of many Oregon pioneers in the wine industry. Our land is at the center of the dream. We started with the land (Pelos Sandberg Vineyard - PSV) in 2000, planted the grapes, and now make the wine (iOTA Cellars) as of 2006. It is all about hands on experience and doing things that feel right to us.

Our dream of making wine all started as a simple conversation. To date we have planted over 11 acres of "premium" pinot noir vines, built an on-site winery in 2010, and made wine for over a decade. We continue to sell grapes to prestigious local winemakers, while retaining the majority of PSV's fruit for the iOTA label.



***The Wine*** ~ Each vintage (06-09 released) leaves an indelible mark on our wine. The varying soils, exposures, clones, rootstocks and vineyard management techniques in combination with seasonal variations are expressed in pinot noir. As both stewards of the land and winemakers, our goal is to best craft wines that are a true reflection of the vintage.

In growing our grapes we choose sustainable and organic practices whenever possible. Our vines are non-irrigated to promote deep root growth. We use a well thought out vineyard management program to ensure a healthy canopy and fruit. Most importantly, we relish the touch of the human hand in all aspects from pruning in the early spring to harvesting in the fall. PSV is a LIVE-certified vineyard as of 2010.



As our name implies, we believe that only in working with the smallest of quantities and paying attention to the minutest of details can a wine of exceptional quality evolve. This philosophy carries through in every step of the process from growing the grapes to harvesting the fruit to fermenting in small lots to aging in three year air-dried French oak barrels to topping barrels throughout the aging process to blending and bottling. iOTA is handcrafted with minimal intervention in the winemaking process, using gravity flow whenever possible to ensure gentle handling of the wine.

