

## WINERY

### iOTA Cellars

- ✿ Established 2006
- ✿ Use only PSV estate grapes
- ✿ Family run from source to bottle
- ✿ Under 500 case production
- ✿ Hand-crafted with minimal intervention

## ESTATE VINEYARD

### Pelos Sandberg Vineyard (PSV)

- ✿ Purchased 2000
- ✿ Eola-Amity Hills AVA
- ✿ Willamette Valley, Oregon
- ✿ 11.5 acres Pinot Noir planted in 6 blocks
- ✿ Pommard, Wädenswil, Dijon 777/667 clones
- ✿ 300'- 500' elevation
- ✿ Non-irrigated vines to promote deep root growth
- ✿ Sustainable farming practices- LIVE certified
- ✿ Oregon grape buyers have included:

*Rex Hill (2006-2012)*

*Big Table Farm (2010-present)*

*EIEIO & Company (2009-2010)*

*Bergstrom Winery (2006-2008)*

*Beaux Freres (2004-2005)*

**IOTA 2006 PINOT NOIR** The wine is comprised of grapes from three estate blocks. Ana block (10%), planted to the Dijon 777 clone, Pappou block (59%), planted to the Pommard clone and Abino Hill block (31%), planted to the Wädenswil clone. Each of these blocks has a unique soil makeup and exposure.

It was aged for eleven months in three year air-dried French oak barrels, 40% new, bottled unfiltered and unfiltered, release April 25, 2008, 260 cases.

## IMPRESSIONS

The '06 iOTA Pinot Noir exhibits a deep mulberry hue with an opaque core. The nose initially reveals dark fruit reminiscent of cherries, plums and berries with hints of chocolate/cocoa, mint and cola framed in barrel toast, vanillin and smoke. As the wine rests in the glass and is swirled, nuances of forest floor, mushrooms and dusty rose petal emerge. Round and weighty with integrated tannins, the midpalate offers a lush mouth feel that leads to a generous, lingering finish.

Aerate in your glass and serve at room temperature to fully enjoy its true essence.

## PARTNERS

Lynne Pelos

lynne@iotacellars.com

Don Sandberg

don@iotacellars.com

Johanna Sandberg

johanna@iotacellars.com



iOTA means "small quantity" and represents our focus. From vineyard blocks and yields to fermentation lots and case production, we carefully tend to the smallest of details in our vineyard and winery to attain the finest results.