

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 2009 PINOT NOIR Our most forward vintage thus far, the iOTA 2009 pays homage to previous vintages while still retaining its own unique character. Bottled unfinned and unfiltered, it was aged for ten months in three year air-dried French oak barrels, 45% new and received an additional year of bottle aging before release- 476 cases produced.

This special cuvee is comprised of four clones from our six estate blocks: "Pappou" & "Yiayia," planted to Pommard, "Abino Hill" planted to Wädenswil, "Ana" & "Tonka" planted to Dijon 777 and "Oscar" planted to Dijon 667. Each of these blocks has a unique soil makeup and exposure.

IMPRESSIONS

A jewel-toned beauty, the '09 iOTA Pinot Noir introduces itself with a gentle core of dark cherries and "stone" fruit on the nose, unveiling a fleshy, yet elegant, midpalate, with hints of mineral, subtle spice, vanillin and dusty floral components that lead to its flavorful, concentrated finish.

To maximize your enjoyment and reveal the wine's true essence, please store in a cool, dark place, aerate, and serve at room temperature.

PARTNERS

Lynne Pelos

Don Sandberg

Johanna Sandberg

lynne@iotacellars.com

don@iotacellars.com

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.