

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 2010 PINOT NOIR Bottled unfinned and unfiltered, this special cuvée was aged for ten months in three year air-dried French oak barrels, 47% new and received an additional year of bottle aging ("conditioning") before release- 402 cases produced. It 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

Ruby colored, deep, dark and concentrated, the 2010 iOTA Pinot Noir displays notes of plum, cherry, raspberry, cola, cinnamon and spice among its high-toned aromatics. Framed in cedar-box, talc, vanillin and underbrush, the velvety midpalate unfolds, culminating in a lush, multi-layered and attractively textured finish.

We highly recommend that you store this wine in a cool, dark place before consumption, and that you aerate and serve at room temperature to maximize your enjoyment and reveal its true essence.

PARTNERS

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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.

AMITY, OREGON

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