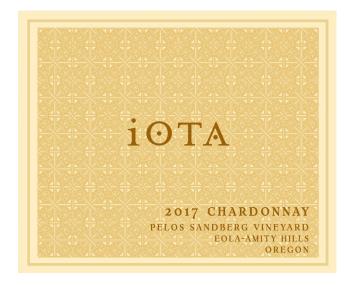


# iOTA Cellars 2017 Chardonnay



Weighty and alluring, the straw-hued 2017 Chardonnay exhibits pear, toast and citrus peel on the nose. Its balanced finish is rich, mouth-coating, yet vibrant. Comprised of Dijon clones 69 & 95 from Petros South Block. Barrel fermented in 66% new French oak barrels for thirty days and barrel aged in neutral French oak for ten months—72 cases produced.

## **Partners**

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### **WINERY**

#### iOTA Cellars

- Established 2006
- Family run from source to bottle
- Under 2000 case production
- Hand-crafted with minimal intervention

## ESTATE VINEYARD

## Pelos Sandberg Vineyard (PSV)

- Purchased 2000 (1st planting 2002)
- Eola-Amity Hills AVA
- Willamette Valley, Oregon
- 3 14.5 acres planted in 8 blocks
- Pommard, Wädenswil, Dijon 777/667, Chard 95/69 clones
- Non-irrigated vines to promote deep root growth
- Sustainable farming practices— LIVE certified
- Oregon grape buyers have included:
  - Big Table Farm (2010present)
  - o Rex Hill (2006-2012)
  - EIEIO & Company (2009-2010)
  - Bergstrom Winery (2006-2009)
  - o Beaux Freres (2004-2005)

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.