

iOTA Cellars 2018 Chardonnay



The pale, straw-colored 2018 Chardonnay introduces itself with scents of Asian pear and a touch of flint on the nose. Its textured midpalate leads to a crisp, mouth-watering finish. Comprised of Dijon clones 69 & 95 from Petros South Block. Barrel fermented in 50% new French oak barrels for thirty days and barrel aged in neutral French oak for ten months—101 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
- ✦ 14.5 acres planted in 8 blocks
- ✦ Pommard, Wädenswil, Dijon 777/667, Chard 95/69 clones
- ✦ 300' - 500' elevation
- ✦ Non-irrigated vines to promote deep root growth
- ✦ Sustainable farming practices—LIVE certified
- ✦ Oregon grape buyers have included:
 - *Big Table Farm* (2010-present)
 - *Rex Hill* (2006-2012)
 - *EIEIO & Company* (2009-2010)
 - *Bergstrom Winery* (2006-2009)
 - *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.