

# iOTA

PELOS SANDBERG VINEYARD

**2016 iOTA Cellars • Chardonnay • Amity, OR**

*Wine Enthusiast Magazine*

**Rating – 91**

*"This might be enjoyed as a tribute to a new and important style of Oregon Chardonnay—leesy, textured, low in alcohol and rich in flavor. It was barrel fermented and aged 10 months in oak, none new, but presumably some once-used as there is a pleasant trailing note of caramel."*

*Reviewed by Paul Gregutt, Contributing Editor*

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