

Whole Cluster



v. 2022 • PINOT NOIR • EOLA-AMITY HILLS

**2022**

**iOTA Cellars Whole Cluster  
Pinot Noir**

Comprised of three clones from  
three Pelos Sandberg Vineyard blocks:

Pommard ~ Yiayia

Wädenswil ~ Abino Hill

Dijon 667 ~ Oscar

This limited offering was bottled unfiltered and unfiltered, and aged for ten months in three-year air-dried French oak barrels. It is distinguished by a fermentation of intact clusters that include whole berries as well as their stems. The technique imparts the wine with certain distinct characteristics.

146 cases produced

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

For more information, please visit our website  
[www.iotacellars.com](http://www.iotacellars.com)  
[info@iotacellars.com](mailto:info@iotacellars.com)

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