

2010 CLOS DU CIEL ESTATE PINOT NOIR
VINEYARD AND WINEMAKER NOTES



*“Mountain
vineyards,
classical
winemaking,
limited
production”*

SEAVIEW VINEYARD

*Peter Michael Estate
High above the Sonoma Coast*

Planted: 2006-2007

Pinot Noir selection: Finest field
selection from a Grand Cru
of Burgundy

Elevation: 1,000–1,500 feet

Soil: a patchwork of rocky alluvial
sediments, decomposing volcanic
material, and clay

Exposure: East–northeast



PETER MICHAEL
WINERY

2010
CLOS DU CIEL

*Single Vineyard
Estate Pinot Noir*



**VINTAGE
NOTES**

The 2010 growing season was exceptionally cool. A mild, wet spring resulted in late bud break, and the fruit set was lighter than normal. Balancing our vines to one cluster per shoot further reduced the yields to about one ton per acre. From veraison until harvest, we enjoyed sunny and mostly mild conditions. A few hot days in August accelerated maturation, giving us an ideal ripening season. The high altitude microclimate of our vineyard prevented the fog from further slowing ripening. Harvest occurred a few weeks later than normal, and the grapes from our Seaview estate were beautiful, compact clusters with petite, concentrated, tasty berries. Low yields resulted in intense densely flavored wines.

**WINEGROWING
NOTES**

Clos du Ciel, French for “wall-enclosed vineyard of the sky,” is a metaphor for this rare microclimate vineyard site. Situated between 1,275 and 1,400 feet above sea level, with a gentle mountain slope, this vineyard receives a strong, sunny influence of the mountain climate. The soil of the vineyard is a composite of clay, silt and volcanic gravels, which gives polished tannins, body and hints of graphite-mineral. Clos du Ciel has the most masculine structure of our trio of Pinot Noir vineyards.

**WINEMAKER'S
TASTING
NOTES**

2010 Clos du Ciel presents the eye with a deep red ruby color. On the nose it has an intense aroma of black cherry, cassis, strawberry liqueur, black raspberry with truffle, clove, graphite and leather notes. Rich, round and balanced, the wine is full bodied with accents of fruit and spice. The texture of Clos du Ciel is sensual with an impressive length. It will require a couple years of cellaring to develop its bouquet and remarkable potential. The wine will age gracefully for two decades.

**WINE
INFORMATION**

Harvested: September 30, 2010 to October 1, 2010

100% naturally fermented using native yeasts

Aged 16 months in 33% new French oak barrels from select artisan coopers

Bottled unfiltered and unfiltered February 1, 2012

Alcohol 15.8 %; Release Date: September 1, 2012