

2012 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



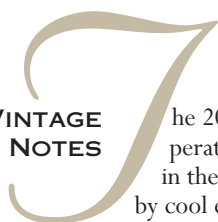
PETER MICHAEL  
WINERY

2012  
CLOS DU CIEL

*Single Vineyard  
Estate Pinot Noir*



**VINTAGE  
NOTES**



The 2012 growing season began with a dry spring and mild temperatures. Fog in the morning had little effect on our vineyards in their high altitude microclimate. Sunshine-filled days followed by cool evenings allowed for even, slow ripening. With no rain or severe heat spikes, berries developed amazing fruit intensity and a classic varietal profile. Typical for our Seaview Vineyard, we worked slowly and meticulously on canopy management and crop thinning. This diligent, hard work by our vineyard crew ensured a balanced, elegant structure with concentrated, tasty berries.

**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**

Offering elegance, complexity, richness and long ability to age, the 2012 Clos du Ciel is an exceptional wine. It has a red-ruby color with a purple aristocratic hue. The nose is filled with aromas of raspberry liqueur, black cherry, wild strawberry, black truffle, earthy and leather notes. Balanced and rich in the mouth, the notes of delicate red forest fruits and violet scents are stunning with earthy and gamey components, which complete the intense mouth feel. The texture of Clos du Ciel is sensual, silky and stylish with an impressive length. It will require a couple of years of cellaring to develop its bouquet and remarkable potential.

**WINE  
INFORMATION**

Harvested: September 14 – September 27, 2012

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, 2014

Alcohol: 14.8 %; Release Date: April 1, 2014