

2013 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

100% Pinot Noir

Elevation: 1,000–1,500 feet

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

Exposure: East-northeast



PETER MICHAEL
WINERY

2013
CLOS DU CIEL

Single Vineyard
Estate Pinot Noir



VINTAGE
NOTES

The 2013 growing season began with a dry spring and mild temperatures, very similar to the previous vintage. Bloom occurred evenly under excellent weather conditions, setting a small crop. We worked slowly and meticulously on canopy management and crop thinning, reducing yields further by adjusting each block to one cluster per shoot. From veraison to the harvest, a long Indian summer contributed to the exceptional quality of the vintage. Sunny days, followed by cool evenings allowed for even, slow ripening. Dry conditions coupled with only minor heat spikes made for berries with amazing fruit intensity and a classic varietal profile.

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 2013 Clos du Ciel is an exceptional wine. It delights the eye with its red-ruby hue tinged subtly with purple. The nose is filled with aromas of raspberry liqueur, black cherry, strawberry, black truffle, earthy and leather notes. Balanced and rich in the mouth, the notes of red forest fruits and violets are stunning. Earthy and gamy components complete the intense mouth feel. The texture is sensual, silky and stylish with impressive length. It will require a couple years of cellaring to develop its bouquet and remarkable potential.

WINE
INFORMATION

Harvested: September 2 – September 9, 2013

100% naturally fermented using native yeasts

Aged 16 months in 60% new French oak barrels from select artisan coopers

Bottled unfiltered and unfiltered February 11, 2015

Alcohol: 14.4%; Release Date: September 1, 2015