



SEA VIEW RIDGE PINOT NOIR 2019

WINEMAKER NOTES

THE PLACE — RADIATING FROM THE HIGHEST POINT OF SEA VIEW RIDGE, AT 1,875 FEET ABOVE SEA LEVEL, CIELO COMMANDS AN UNINTERRUPTED VIEW OF THE PACIFIC OCEAN AND OVER 35 MILES OF COASTLINE. THE LOWER ELEVATIONS OF SEA VIEW RIDGE ARE FREQUENTLY ENVELOPED IN FOG, WHICH LEAVES CIELO EXPOSED TO CONCENTRATED SUNSHINE AND SEASONAL CLIMATIC ELEMENTS. THIS SETTING CREATES A WINE AMPLIFYING MOUNTAIN TERROIR, EXEMPLIFYING AROMATIC INTENSITY, TEXTURAL DEPTH, AND CONCENTRATION.

THE SOIL – Gravelly at the surface, the color ranging from brick red to brown. The majority of the root system exists at three to six feet below the surface. Here, the gravels become more angular and interspersed with cobbles and red silt.

THE WINE – With both breezy transparency and depth, Cielo gives up the fragrant expression of an ancient oak woodland. Aromas of red earth and warm underbrush mingle with rose petal and bay, while sweet and sour plum flavors dance on the palate with tingly acidity against a backdrop of very slightly grippy mountain tannins, as though silk-screened on the wine for elegant texture. Great energy is filtered through beautiful oak on the finish.

THE VINTAGE – The 2019 vintage at Sea View Ridge was marked by uncommon snowfall of two inches and above-average rainfall. 90 inches occurred during the winter months (50% above the five-year average), saturating the soil profiles, and leaving the ground underfoot soft and spongy. Cover crops were abundant, leading into a later than average bud break on April 7th. Spring temperatures on the coast remained cool for an extended period, with a very unseasonable 10.5 inches of rain falling in mid-May, ensuring supported soils going into the summer months. Summer was warm and mild, with bloom occurring as expected in early June. Seasonal temperatures continued, providing even growth and ripening, promising fresh acidity. Harvest at Sea View Ridge began September 12th, ending September 23rd.

FLOWERS
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