

## **The Place**

Radiating from the highest point of Sea View Ridge, at 1,875 feet, 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 during the growing season, amplifying the aromatic intensity, textural depth, and concentration of the mountain terroir.

## **The Soil**

The bedrock in Cielo, like Pietra, is deeply altered ancient basalt. But with the block's higher elevation, the soils on top are shallow, a mix of gravel from the bedrock below with clay and wind-blown silt. Where the root system thrives, sharp gravel, rounder cobbles, and that iron-rich red silt give the fruit its complexity.

## **The Wine**

With ethereal energy, our 2022 Cielo Pinot Noir reaches for the sky. Aromatic rose petal notes on the nose hover in that moment between fresh and preserved, while white raspberries off the vine mingle with wild mint and crushed rock. Subtle tannins are perfectly integrated with waves of bright acidity across the palate, intertwined with hints of rose hip tea that lift the wine towards a lingering finish, translucent in a current of minerality carried by a forest breeze.

## **The Vintage**

The winter leading into 2022 saw less-than-average rainfall, half of which arrived in December, a well-timed dose of moisture to support the vines during dormancy. However, this was the third year of sub-average rainfall, cueing up low yields. Spring was marked by our earliest bud break on record, yet drizzle during fruit set lowered yields further. A mild summer encouraged vigorous canopy growth coinciding with veraison. A heat spell beginning Labor Day weekend presented a vivid time stamp, but we worked quickly to pick the grapes at the optimal ripeness to preserve freshness.