



MATT TAYLOR WINES

2018 KOMOREBI VINEYARD CHARDONNAY WEST SONOMA COAST



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|-----------------------|----------------------------------|
| VINEYARD AREA | 6.25ac 2.5ha |
| DISTANCE FROM PACIFIC | 4.75mi 7.60Km |
| FROM SAN FRANCISCO | 48mi 77Km |
| ELEVATION | 900ft 275m |
| AVERAGE RAINFALL | 45in 114cm |
| PLANTED | 2011 |
| SOIL | Goldridge, Fine Sandy Loam |
| ASPECT | NNW |
| SLOPE | ≤20% |
| PLANTING DENSITY | 4'x3' 1.2mx1.0m |
| ROOTSTOCK | 420A (berlandieri x riparia) |
| SELECTIONS | Massale Chardonnay, undisclosed |
| FARMING | Dry-farmed, Organic & Biodynamic |
| VINE TRAINING | Double Guyot |
| HARVESTED | October 9 |
| PH | 3.20 |
| TA | 8.7g/L |
| PRODUCED | 1,500 bottles |
| ALCOHOL | 13.38% |
| TOTAL SO2 | 12mg/L |

WINEMAKING

Hand-harvested, hand-sorted and whole cluster pressed on the 9th of October, 2018. Long press cycle with a very slow buildup of pressure similar to a champagne press cycle. Fermented with 100% native yeasts in an 18HL concrete egg where it remained for 4 months sur lie. It was then racked to two new 600L demi-muids (used white demi-muids were not available to me for this wine at the time). Bottled in February of 2020 with zero sulfur added.

VINTAGE NOTES

2018 was an exceptional growing season. Early budbreak on the coast was followed by mild conditions for the entire season. From budbreak to harvest (235 days!!) the vines were stressed minimally. The summer months were mild with foggy mornings and 70's/80's degree daytime weather until early October when we finally decided to harvest