



# MATT TAYLOR WINES



## 2018 KOMOREBI PINOT NOIR KOMOREBI VINEYARD | WEST SONOMA COAST

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 Pinot Noir, undisclosed
FARMING	Dry-farmed, Organic & Biodynamic Practices
VINE TRAINING	Double Guyot
HARVESTED	September 26, 2018
PH	3.36
TA	8.1 g/L
PRODUCED	4,359 bottles
ALCOHOL	13.1%
TOTAL SO2	38mg/L

### WINEMAKING:

The 2018 Komorebi Vineyard Pinot Noir is, true to our style, dissimilar from most California Pinot Noirs made today. It is without apology a Pinot Noir focused on nuance, complexity and structure at the highest level and shall never be a fruit forward wine with frail structure. Made up of two "shall-not-be-named" selections of Pinot Noir that compose +/-4.2 acres of the Komorebi Vineyard, the 2018 vintage packs everything into a very tight package, so much so that you will definitely want to cellar some bottles. Made via 100% whole-cluster and fermented in concrete, the 2018 vintage spent 26 days in tank before being pressed and then aged in 600L Demi-Muids for 20 months and in bottle for just under 2 years. The inspiration here was always to showcase what an unbelievable site that is dry-farmed by hand organically, bio dynamically & (re)generatively might express when done as purely and simply as possible. The 2018 is by far the best expression to date for this wine and easily the greatest Pinot Noir we have produced to date.

### 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.