



MATT TAYLOR WINES



2018 CUVÉE KAELA 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 & Chardonnay, undisclosed
FARMING	Dry-farmed, Organic & Biodynamic Practices
VINE TRAINING	Double Guyot
HARVESTED	October 4, 2018
PH	3.37
TA	6.9 g/L
PRODUCED	4,000 bottles
ALCOHOL	11.59%
TOTAL SO2	36mg/L
CORK	Portocork ICON Certified Non-Detectable TCA

WINEMAKING:

The Cuvée Kaela once again comes from a small parcel (1.20 acres) on the Komorebi property that was field grafted to a selection of Pinot Noir that has to date, continued to express itself more along the lines of Gamay than of Pinot Noir. It has more red fruit and lifted aromatics to it but carries the spice of whole cluster amazingly, yet it rejects the over-building of structure into it. It wants to be more playful, more aromatically expressive and more carefree. This parcel has always shown itself to be its own personality and it spoke loudly and boldly to this, and therefore, since it was so opposed to me reigning it in, it only made sense that it carries the name of my wife. This is an exceptional vintage and wine and quite possibly one of the best values for exceptional Pinot Noir on the market today. Enjoy!

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.