



MATT TAYLOR WINES



2019 KOMOREBI CHARDONNAY 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 Chardonnay, undisclosed
FARMING	Dry-farmed, Organic & Biodynamic Practices
VINE TRAINING	Double Guyot
HARVESTED	September 26, 2019
PH	3.30
TA	6.8 g/L
PRODUCED	2,156 bottles
ALCOHOL	13.36%
TOTAL SO2	18 mg/L

WINEMAKING:

The 2019 Komorebi Vineyard Chardonnay comes from a “shall-not-be-named” selection of Chardonnay on 0.63 acres of the Komorebi Vineyard. 100% whole-cluster pressed, fermented in a concrete egg and aged in neutral 600L Demi-Muids for 20 months and in bottle for just under a year. The inspiration here was always to showcase what an unbelievable site that is dry-farmed by hand organically, biodynamically & (re)generatively might express when done as purely and simply as possible. And if the conditions allowed, as they have since day one with this fruit, to never add sulfur and be as true an expression of site as possible. This vintage, the 2019, is by far the best expression to date for this wine and easily the greatest Chardonnay we have produced to date.

VINTAGE NOTES:

2019 was, for our Komorebi Vineyard, an exceptional vintage. We received ample rain in the Spring which promoted great shoot growth, and because of our dry farming and permanent cover the vineyard adapted incredibly well to the added water in the soil. This was followed up by a temperate summer that was long and unhurried and at times worryingly slow and cool, however patience paid off as the vineyard stayed free of mildew and allowed for a winemaker’s harvest to bring in the fruit when ready, not when forced. An amazing vintage at Komorebi.