



# MATT TAYLOR WINES



## 2019 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	September 25, 2019
BRIX	23.5
PH	3.38
TA	7.2 g/L
PRODUCED	2,976 bottles
ALCOHOL	13.85%
TOTAL SO2	15 mg/L
CORK	Portocork ICON Certified Non-Detectable TCA

### WINEMAKING:

A bolder version of the Cuvée Kaela as the vintage allowed for slightly more phenolic incorporation. Yet, primary are coastal berries and hibiscus and tart cherries combined with clove and star anise. Time in the glass renders notes of earthiness and forest floor. An EXCEPTIONAL vintage and wine that tries to, in MTW fashion, show some of the more delicate sides of the West Sonoma Coast.

### 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.