

## MATT TAYLOR WINES





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)

Massale Pinot Noir & Chardonnay, SELECTIONS

undisclosed

Dry-farmed, Organic & Biodynamic **FARMING** 

**Practices** 

VINE TRAINING Double Guyot

**HARVESTED** September 2, 2020

3.37

TA  $7.5 \,\mathrm{g/L}$ 

**PRODUCED** 9,000 bottles

ALCOHOL 12.55% 22mg/L TOTAL SO2

> Portocork ICON Certified CORK

> > Non-Detectable TCA

Showstopper! I have been so proud of every vintage of this wine that we've made, and yet I can honestly say that this may be my absolute favorite to date. Being that the vintage was amidst a pandemic and fires, yields were slightly lower and I felt it just wasn't the vintage to make our Komorebi Pinot, therefore everything went into this Cuvée Kaela in 2020 and it is absolutely epic. There is such an amazing combination of freshness to tension and crunchiness to depth. This has so many parallels to so many wines that I consider liquid mentors or north stars that I can't wait for all of you to try it. Typical hibiscus and coastal berries combine with a saltiness/minerality that lingers with notes of tea and star anise. An absolute stunner!!!!

## **VINTAGE NOTES:**

2020 was an amazing year for this site. Despite the pandemic, my wife Kaela and our 3 children (Marley, Devon & Naia), spent more time together farming in this vineyard than we had together at any time before. A drier start to the year saw early budbreak and then some necessary rain in late March. Average to slightly above average temperatures in the summer and then multiple fires to the North (Cazadero) and East (Healdsburg & Napa) were kept at bay because of our proximity to the Pacific Ocean (4.5 miles) that constantly sent (and always sends our way) ocean breezes that didn't see smoke come near our site.