

MATT TAYLOR WINES





VINEYARD AREA DISTANCE FROM PACIFIC 48mi | 77Km

6.25ac | 2.5ha 4.75mi | 7.60Km

FROM SAN FRANCISCO ELEVATION

900ft | 275m

AVERAGE RAINFALL

45in | 114cm

PLANTED 2011

SOIL Goldridge, Fine Sandy Loam

ASPECT SLOPE

NNW ≤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 5, 2020

3.12 PH

 $8.2 \, g/L$ TA

PRODUCED

2,400 bottles

ALCOHOL

12.25%

24 mg/L TOTAL SO2

CORK

Portocork ICON Certified

Non-Detectable TCA

WINEMAKING:

The intent behind this wine was never to produce it. Truly. I never set out with the desire to farm Pinot Noir in such extreme conditions to make it into rosé at the end of the day. In 2020 however, the wave of extreme heat in August did something to the vines to shut them down and hamper ripening. Sugar accumulation was at a standstill and there arrived a point when the best solution was to bring this in house, but initially the thought was to make a sparkling wine from it. Once we brought it in the kids treaded it and we pressed it, but as I've discussed many times as to why this area and this style of farming makes so much sense to our stylistic goals, the skin maturity was exceptional and therefore the phenolics and color we received from that light treading was way more than anticipated. So, with insane aromatics and blistering acidity, we fermented the wine and along the course decided that the best path for the wine would be as a rosé. This is a very light red more than it is a rosé. I like to think of this sharing a heartbeat with Eric Pfifferling's L'Anglore Tavel which is quite possibly one of my favorite wines in the world. I hope you enjoy this unique representation of the Komorebi property.

VINTAGE NOTES:

2020 was an extremely difficult year as we moved into late summer. Conditions were favorable until August when we received blistering heat followed by lightning strikes and then multiple fires which ravaged California. While the Komorebi Vineyard was never in the path of the smoke, the heat wave that hit halted the ripening process for some blocks, especially those that the Cuvée Kaela Pinot Noir typically comes from. We feel that we fared much, much better than so many and are lucky to have a vintage at all for this difficult year.