



# MATT TAYLOR WINES



## 2021 CUVÉE KAELA ROSÉ OF 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, 2021
BRIX	21.8
PH	3.33
TA	6.7 g/L
PRODUCED	1,800 bottles
ALCOHOL	13.25%
TOTAL SO2	11 mg/L
CORK	Portocork ICON Certified Non-Detectable TCA

### WINEMAKING:

Salmon colored and showing pomegranate, watermelon rind, rose water and lilac while combining umami and spice notes.

### VINTAGE NOTES:

The 2021 vintage was remarkable in that we saw average to above average yields on the West Sonoma Coast combined with a temperate and long growing season. Despite drought conditions, our vineyard continued to excel close to the ocean where we see ample fog and humidity throughout the Summer. And despite the dry conditions the vineyard thrived while being regeneratively farmed & dry-farmed. Mildew was nonexistent this year and the typical California Labor Day heat wave kissed the fruit just enough to help ripening and keep botrytis at bay while we waited until late September to harvest.