



MATT TAYLOR WINES

2019 KOMOREBI VINEYARD PINOT NOIR WEST SONOMA COAST



WINEMAKING

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.

VINTAGE NOTES

This wine doesn't disappoint as it shows the pedigree of the property and the style of winemaking that marries whole cluster fermentation and structural composition with our focused type of farming (high-density, dry-farmed, organic, regenerative, biodynamic) on the extreme West Sonoma Coast. Only here can we have bright and balanced acid with such complex spice & fruit notes. Because of this, we delayed the release of the 2019 Komorebi Pinot Noir as it, like the 2018, needed more time before being released. I can honestly say that these 2 vintages are the best in bottle we have made and I would argue that the 2019 may be the best Pinot Noir I have made to date.

TECHNICAL CHARACTERISTICS

VARIETAL COMPOSITION

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, undisclosed

FARMING

Dry-farmed, Organic & Biodynamic Practices

VINE TRAINING

Double Guyot

HARVESTED

September 2019

PH

3.44

TA

7.1 g/L

PRODUCED

500 Cases

ALCOHOL

13.96%

TOTAL SO₂

18ppm