Matt Taylor Wines

2022 Komorebi Vineyard Chardonnay
West Sonoma Coast

WINEMAKING

2022 is arguably one of the finest growing seasons we ever had out on the West Sonoma Coast. A fine sized crop and a harvest finishing at the end of September, the 2022 Chardonnay continued to allow for the purity and coastal essence of the vineyard to shine in the fruit. Pressed 100% whole cluster for a very long cycle to where the juice was intentionally browned, fermentation occurred in a concrete egg and stayed there for 9+ months and then it was moved with almost all its lees to neutral 600L demi-muid barrels for another 16+ months of ageing sur lie. The inherent umami and seaweed/saline notes complemented by the bright natural acidity of this site are mesmerizing.

TASTING NOTES

Intense tart yellow citrus and orchard fruits, moss, lemon sea salt seaweed/Nori, captured coastal sunshine, manzanilla/chamomile, citrus flowers and umami. This is incredibly balanced with wonderful tension, texture, acidity and energy. A mind-boggling adventure into coastal chardonnay that continues to impress and broaden one's understanding of the varietal. Superb!

PAIRING NOTES

The Komorebi Chardonnay pairs well with fresh seafood and fish. A traditional roast chicken dinner is also a wonderful match for this wine.

TECHNICAL CHARACTERISTICS

VARIETAL COMPOSITION
100% Chardonnay

AVA
West Sonoma Coast

HARVESTED
September 8, 2022

VINEYARD
6.25 acres

ELEVATION
900ft | 275m

VINE AGE
15 years

SOIL
Goldridge, Fine Sandy Loam

ROOTSTOCK SELECTIONS
Massale Chardonnay

ECO-INITIATIVES
Dry-farmed, Organic & Biodynamic Practices

VINE TRAINING
Double Guyot

AGING
Aged in neutral 600L Demi-Muids for 20 months and further aged in bottle just under one year.

TOTAL ACID
7.2 g/L

ABV
13.96%

pH
3.15

Pack Size
12/750ml