



MATT TAYLOR WINES

2023 MAMMOTH ROCK VINEYARD SAUVIGNON BLANC WEST SONOMA COAST

WINEMAKING

100% whole cluster pressed for a very long press cycle, the 2023 was fermented in a concrete egg and held there for 8 months before being racked with all lees to once used and neutral 600L demi-muid and 500L pungeon barrels. From there, this wine remained in cask sur lie for 9 months before being racked to stainless steel tanks to settle and be bottled in the Spring of 2025.

VINTAGE NOTES

2023 was an incredibly cool and mild growing season that saw our Mammoth Rock Vineyard experience delayed ripening with harvest occurring in mid to late October. Early heavy rainfall set the soil up for success and mild and cool conditions continued throughout the growing season all the way to September when fog settled in and then late rain events delayed ripening further and further. The extra hang time turned out to be an immense blessing as we see incredible lifted aromatics, elegance, intense acidities and depth.

TECHNICAL CHARACTERISTICS



VARIETAL COMPOSITION	SOIL	VINE TRAINING
92% Sauvignon Blanc, 8% Romorantin	Goldridge Sandy Loam	Double Guyot
2 Massale Selections, Undisclosed	AVERAGE RAINFALL	HARVESTED
	45in 114cm	October 16th, 2023
VINEYARD	PLANTING DENSITY	PH
Mammoth Rock Vineyard	4'x3'/1.2mx1.0m	2.98
DISTANCE FROM PACIFIC	ROOTSTOCK	TA
6.5mi/10.5km	420A (berlandieri + riparia)	10.2 g/L
FARMING	ACRES PLANTED	PRODUCED
Dry-farmed, Organic & Biodynamic Practices	Sauvignon Blanc: 0.71ac/0.29ha	150 cases
ELEVATION	Romorantin: 0.34ac/0.14ha	ALCOHOL
1000ft/305m		12.82%