



MATT TAYLOR WINES

2024 MAMMOTH ROCK VINEYARD GAMAY NOIR

WEST SONOMA COAST

WINEMAKING

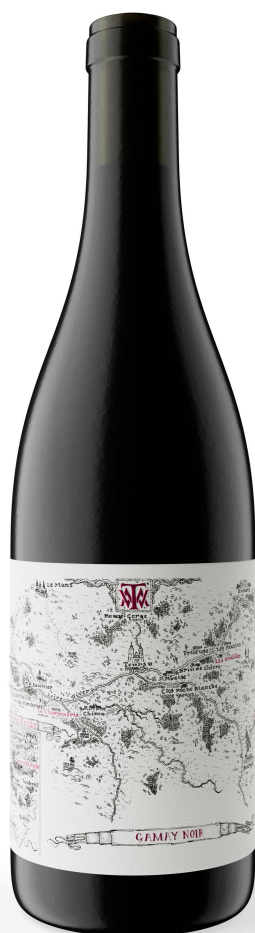
Fermented in concrete tanks indigenously and with 100% Whole Cluster. Pressed gently and put into neutral Demi-muid and 228L barrels for 2+ years SurLie. Bottled unfinned/unfiltered.

VINTAGE NOTES

The 2024 growing season at Mammoth Rock Vineyard, located in Occidental, CA. on the West Sonoma Coast, brought a welcome return to a more classic California growing rhythm. Healthy winter rainfall replenished the soils, while a cool spring gave way to warm, even conditions throughout the summer and a smooth, rain-free harvest season.

The influence of the Pacific is the determining factor every year. Foggy mornings and cool nights tempered the season's warmth, allowing the fruit to ripen with precision while retaining the bright natural acidity and lifted aromatics that define Mammoth Rock. The result is a vintage of beautiful balance: expressive and layered, with generous fruit, coastal freshness, refined structure, and the distinctive mineral tension of the West Sonoma Coast.

TECHNICAL CHARACTERISTICS



VARIETAL COMPOSITION

100% Gamay Noir

SOIL

Goldridge

VINE TRAINING

Double Guyot

VINEYARD

Mammoth Rock Vineyard

AVERAGE RAINFALL

45in | 114cm

HARVESTED

September 26, 2024

DISTANCE FROM PACIFIC

5.5mi/8.8km

PLANTING DENSITY

4'x3'/1.2mx1.0m

PH

3.33

FARMING

Dry-farmed, Organic &

Biodynamic Practices

ROOTSTOCK

420A (berlandieri + riparia)

TA

6.1 g/L

ACRES PLANTED

0.55AC

ALCOHOL

13.79%

ELEVATION

1000ft/305m

PRODUCED

115 cases

