



MATT TAYLOR WINES

2024 MAMMOTH ROCK VINEYARD
PINEAU D'AUNIS
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 unfined/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

97% Pineau d'Aunis,
3% Grolleau Noir

VINEYARD

Mammoth Rock Vineyard

DISTANCE FROM PACIFIC

5.5mi/8.8km

FARMING

Dry-farmed, Organic &
Biodynamic Practices

ELEVATION

1000ft/305m

SOIL

Goldridge

AVERAGE RAINFALL

45in | 114cm

PLANTING DENSITY

4'x3'/1.2mx1.0m

ROOTSTOCK

420A (berlandieri + riparia)

ACRES PLANTED

0.90AC

VINE TRAINING

Double Guyot

HARVESTED

September 9, 2024

PH

3.31

TA

6.2 g/L

ALCOHOL

13.55%

PRODUCED

70 cases

