



# MATT TAYLOR WINES

## 2016 KOMOREBI VINEYARD PINOT NOIR WEST SONOMA COAST



VINEYARD AREA	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
VINE TRAINING	Double Guyot
HARVESTED	September 12 & 13
PH	3.33
TA	8.4g/L
PRODUCED	2,760 bottles
ALCOHOL	13.11%
TOTAL SO2	30mg/L

### WINEMAKING

Hand-harvested and hand-sorted on the 12th & 13th of September, 2016. The 2016 Pinot Noir was a blend of 2 co-ferments. Blocks 2, 3 & 4 (Selection 'S') were co-fermented with 100% native yeasts and 100% whole cluster in a 35HL concrete tank. Blocks 1A, 1B & 5A (Selections 'R', 'S' & 'T') were co-fermented with 100% native yeasts and 100% whole cluster in a 25HL French Oak tank. Both were pressed ≤30 days post harvest. For all intensive purposes, a combination of pumpovers, punchdowns and delestage are used, however the vintage dictates just how many or few we decide to impart. Free-run was drained overnight and press kept separate. Elevage was in a combination of 600L and 228L barrels for 20 months sur lie.

### VINTAGE NOTES

Coming off of a major drought cycle in California, the 2015-2016 winter had ample rains that charged the water table until late Spring. Because of this relief from stress and what was a miniscule vintage in California in 2015, vigor was abundant. A vigilant management of mildew was necessary through veraison, yet a temperate and mild summer was in the cards and provided ideal conditions. Most of August on the coast however was embedded in fog which provided ideal conditions for botrytis to find it's way into our vineyard as well as every neighbor's growing in the West Sonoma Coast. Sleepless days and nights and nonstop work allowed for us to bring in close to 6 tons of clean and exceptional fruit for our very first harvest off this amazing property.