



MATT TAYLOR WINES

2017 KOMOREBI VINEYARD CHARDONNAY 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 Chardonnay, undisclosed
FARMING	Dry-farmed, Organic & Biodynamic
VINE TRAINING	Double Guyot
HARVESTED	September 13
PH	3.22
TA	8.5g/L
PRODUCED	2,040 bottles
ALCOHOL	12.25%
TOTAL SO2	11mg/L

WINEMAKING

Hand-harvested, hand-sorted and whole cluster pressed on the 13th of September, 2017. Long press cycle with a very slow buildup of pressure similar to a champagne press cycle. Fermented with 100% native yeasts in an 18HL concrete egg where it remained for 11 months sur lie. This is the first wine I have made with zero sulfur added.

VINTAGE NOTES

2017 started off with abundant rains again until late Spring providing decent vigor. Mild conditions during flowering allowed for a beautiful set. The summer months were fairly mild until Labor Day weekend when we saw a massive heat spell for days on end. Needless to say, we did see some desiccation as well as a change to the fruit and different measures were taken in the winery to deal with this. After all of our fruit was in, early October saw fierce winds which fueled the fire that ravaged parts of Sonoma County. And yet throughout all of it we remain #SonomaStrong.