



## MATT TAYLOR WINES

### 2017 CUVÉE KAELA PINOT NOIR KOMOREBI VINEYARD | WEST SONOMA COAST

#### WINEMAKING

Hand-harvested and hand-sorted on the 12th of September, 2017. The 2017 Cuvée Kaela Pinot Noir was a blend of Blocks 4 (Selection 'S') and Block 1 (Selection "R"). Fermented with 100% native yeasts and 100% whole cluster in concrete tanks. This wine was pressed 15 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 as well as Stainless Steel for 29 months sur lie.

#### 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 dessication 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.

#### TECHNICAL CHARACTERISTICS

VINEYARD AREA	SLOPE	PH
6.25ac   2.5ha	≤20%	3.36
DISTANCE FROM PACIFIC	PLANTING DENSITY	TA
4.75mi   7.60Km	4'x3'   1.2mx1.0m	7.4g/L
FROM SAN FRANCISCO	ROOTSTOCK	PRODUCED
48mi   77Km	420A (berlandieri x riparia)	6,000 bottles
ELEVATION	SELECTIONS	ALCOHOL
900ft   275m	Massale Pinot Noir & Chardonnay, undisclosed	12.32%
AVERAGE RAINFALL	FARMING	TOTAL SO2
45in   114cm	Dry-farmed, Organic & Biodynamic Practices	20 mg/L
PLANTED	VINE TRAINING	CORK
2011	Double Guyot	Portocork ICON Certified
SOIL	HARVESTED	Non-Detectable TCA
Goldridge, Fine Sandy Loam	September 12	
ASPECT		
NNW		

