Matt Taylor Wines

2018 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

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