



MATT TAYLOR WINES

2017 KOMOREBI VINEYARD CHARDONNAY WEST SONOMA COAST

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.

TECHNICAL CHARACTERISTICS

VINEYARD AREA 6.25ac 2.5ha	ASPECT NNW	VINE TRAINING Double Guyot
DISTANCE FROM PACIFIC 4.75mi 7.60Km	SLOPE ≤20%	HARVESTED September 13
FROM SAN FRANCISCO 48mi 77Km	PLANTING DENSITY 4'x3' 1.2mx1.0m	PH 3.22
ELEVATION 900ft 275m	ROOTSTOCK 420A (berlandieri x riparia)	TA 8.5g/L
AVERAGE RAINFALL 45in 114cm	SELECTIONS Massale Chardonnay, undisclosed	PRODUCED 2,040 bottles
PLANTED 2011	FARMING Dry-farmed, Organic & Biodynamic	ALCOHOL 12.25%
SOIL Goldridge, Fine Sandy Loam		TOTAL SO2 11mg/L

