



MATT TAYLOR WINES

2018 KOMOREBI VINEYARD CHARDONNAY WEST SONOMA COAST

WINEMAKING

Hand-harvested, hand-sorted and whole cluster pressed on the 9th of October, 2018. 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 4 months sur lie. It was then racked to two new 600L demi-muids (used white demi-muids were not available to me for this wine at the time). Bottled in February of 2020 with zero sulfur added.

VINTAGE NOTES

2018 was an exceptional growing season. Early budbreak on the coast was followed by mild conditions for the entire season. From budbreak to harvest (235 days!!) the vines were stressed minimally. The summer months were mild with foggy mornings and 70's/80's degree daytime weather until early October when we finally decided to harvest.

TECHNICAL CHARACTERISTICS

VARIETAL COMPOSITION 6.25ac 2.5ha	ASPECT NNW	VINE TRAINING Double Guyot
DISTANCE FROM PACIFIC 4.75mi 7.60Km	SLOPE ≤20%	HARVESTED October 9
FROM SAN FRANCISCO 48mi 77Km	PLANTING DENSITY 4'x3' 1.2mx1.0m	PH 3.20
ELEVATION 900ft 275m	ROOTSTOCK 420A (berlandieri x riparia)	TA 8.7g/L
AVERAGE RAINFALL 45in 114cm	SELECTIONS Massale Chardonnay, undisclosed	PRODUCED 1,500 bottles
PLANTED 2011	FARMING Dry-farmed, Organic & Biodynamic Practices	ALCOHOL 13.38%
SOIL Goldridge, Fine Sandy Loam		TOTAL SO ₂ 12mg/L

