



# MATT TAYLOR WINES

## 2019 KOMOREBI VINEYARD CHARDONNAY WEST SONOMA COAST

### WINEMAKING

The 2019 Komorebi Chardonnay is produced from the Komorebi Vineyard which sits 4 miles from the Pacific Ocean on the West Sonoma Coast. The wine is 100% whole-cluster pressed, fermented in a concrete egg vessel, aged in neutral 600L Demi-Muids for 20 months, and further aged in bottle just under one year. The inspiration for the Chardonnay was to fully express the vineyard site which is farmed by hand, organically and biodynamically. The 2019 vintage exhibits the best expression to date for this wine and easily the greatest Chardonnay we have produced from the Komorebi Vineyard.

### VINTAGE NOTES

The 2019 growing season produced an exceptional vintage. We received ample rain in the Spring which promoted great shoot growth, and due to our dry farming and permanent cover the vineyard adapted incredibly well to the added water in the soil. This was followed up by a temperate summer that was long and unhurried and at times, slow and cool. Patience paid off as the vineyard stayed free of mildew and allowed for a winemaker's harvest to bring in the fruit when ready, not when forced

### TECHNICAL CHARACTERISTICS

VARIETAL COMPOSITION	SOIL	PH
100% Chardonnay	Goldridge, Fine Sandy Loam	3.30
AVA	ROOTSTOCK SELECTIONS	TA
Sonoma Coast	Massale Chardonnay	6.8g/L
VINEYARD	ECO-INITIATIVES	ABV
6.25 acres	Dry-farmed, Organic & Biodynamic Practices	13.36%
ELEVATION	VINE TRAINING	
900ft   275m	Double Guyot	

