



# MATT TAYLOR WINES

## 2017 KOMOREBI VINEYARD PINOT NOIR WEST SONOMA COAST

### WINEMAKING

Hand-harvested and hand-sorted on the 9th & 11th of September, 2017. The 2017 Pinot Noir was a blend of 3 co-ferments. Fermented with 100% native yeasts and 100% whole cluster in concrete and French oak tanks. Pressed  $\leq 20$  days post harvest. An exceptional learning opportunity occurred in this vintage in that the heat spike we received Labor Day weekend did something to the skins which facilitated the extraction of phenolics. Because of this, we saw an earlier evolution of phenolics occurring in the fermentation and therefore our extended maceration needs were diminished. 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 600L Demi-Muids for 20 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 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

VARIETAL COMPOSITION 6.25ac   2.5ha	ASPECT NNW	VINE TRAINING Double Guyot
DISTANCE FROM PACIFIC 4.75mi   7.60Km	SLOPE $\leq 20\%$	HARVESTED September 9 & 11
FROM SAN FRANCISCO 48mi   77Km	PLANTING DENSITY 4'x3'   1.2mx1.0m	PH 3.35
ELEVATION 900ft   275m	ROOTSTOCK 420A (berlandieri x riparia)	TA 8.25g/L
AVERAGE RAINFALL 45in   114cm	SELECTIONS Massale Pinot Noir, undisclosed	PRODUCED 4,500 bottles
PLANTED 2011	FARMING Dry-farmed, Organic & Biodynamic Practices	ALCOHOL 12.53%
SOIL Goldridge, Fine Sandy Loam		TOTAL SO <sub>2</sub> 39mg/L

