



# MATT TAYLOR WINES



## 2017 CUVÉE KAELA PINOT NOIR KOMOREBI VINEYARD | WEST SONOMA COAST

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

### 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.