



MATT TAYLOR WINES

2019 KOMOREBI VINEYARD PINOT NOIR WEST SONOMA COAST

WINEMAKING

2019 was, for our Komorebi Vineyard, an exceptional vintage. We received ample rain in the Spring which promoted great shoot growth, and because of 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 worryingly slow and cool, however 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. An amazing vintage at Komorebi.

VINTAGE NOTES

This wine doesn't disappoint as it shows the pedigree of the property and the style of winemaking that marries whole cluster fermentation and structural composition with our focused type of farming (high-density, dry-farmed, organic, regenerative, biodynamic) on the extreme West Sonoma Coast. Only here can we have bright and balanced acid with such complex spice & fruit notes. Because of this, we delayed the release of the 2019 Komorebi Pinot Noir as it, like the 2018, needed more time before being released. I can honestly say that these 2 vintages are the best in bottle we have made and I would argue that the 2019 may be the best Pinot Noir I have made to date.

TECHNICAL CHARACTERISTICS

VARIETAL COMPOSITION	SOIL	VINE TRAINING
100% Pinot Noir	Goldridge, Fine Sandy Loam	Double Guyot
VINEYARD	ASPECT	HARVESTED
6.25ac 2.5ha	NNW	September 2019
DISTANCE FROM PACIFIC	SLOPE	PH
4.75mi 7.60Km	≤20%	3.44
FROM SAN FRANCISCO	PLANTING DENSITY	TA
48mi 77Km	4'x3' 1.2mx1.0m	7.1g/L
ELEVATION	ROOTSTOCK	PRODUCED
900ft 275m	420A (berlandieri x riparia)	500 bottles
AVERAGE RAINFALL	SELECTIONS	ALCOHOL
45in 114cm	Massale Pinot Noir, undis-	13.96%
PLANTED	closed	TOTAL SO ₂
2011	FARMING	18ppm
	Dry-farmed, Organic & Biodynamic Practices	

