



MATT TAYLOR WINES

2020 CUVÉE KAELA PINOT NOIR KOMOREBI VINEYARD | WEST SONOMA COAST



VINTAGE NOTES

2020 was an amazing year for this site. During the pandemic, my wife Kaela and our 3 children (Marley, Devon & Naia), spent more time together farming in this vineyard than we had together at any time before. A drier start to the year saw early budbreak and then some necessary rain in late March. Average to slightly above average temperatures in the summer and then multiple fires to the North (Cazadero) and East (Healdsburg & Napa) were kept at bay because of our proximity to the Pacific Ocean (4.5miles) and constant ocean breezes.

TASTING NOTES

Showstopper! I can honestly say that this may be my absolute favorite Cuvée Kaela to date. From a pandemic vintage with lower yields, all Pinot Noir fruit from Komorebi Vineyard went into Cuvée Kaela, and it is absolutely epic. Typical hibiscus and coastal berries combine with a saltiness/minerality that lingers with notes of tea and star anise. An absolute stunner!

PAIRING NOTES

A versatile wine that pairs with roasted pork tenderloin, veal medallions, rack of lamb, and vegetarian options, such as mushroom risotto, and onion and goat cheese tart.

TECHNICAL CHARACTERISTICS

VARIETAL COMPOSITION 6.25ac 2.5ha	SLOPE ≤20%	PH 3.37
DISTANCE FROM PACIFIC 4.75mi 7.60Km	PLANTING DENSITY 4'x3' 1.2m x 1.0m	TA 7.5g/L
FROM SAN FRANCISCO 48mi 77Km	ROOTSTOCK 420A (berlandieri x riparia)	PRODUCED 9,000 bottles
ELEVATION 900ft 275m	SELECTIONS Massale Pinot Noir & Chardonnay, undisclosed	ALCOHOL 12.55%
AVERAGE RAINFALL 45in 114cm	FARMING Dry-farmed, Organic & Biodynamic Practices	TOTAL SO ₂ 22mg/L
PLANTED 2011	VINE TRAINING Double Guyot	CORK Portocork ICON Certified Non-Detectable TCA
SOIL Goldridge, Fine Sandy Loam	HARVESTED September 2, 2020	PACK SIZE 12/750ml
ASPECT NNW		