



MATT TAYLOR WINES

2020 KOMOREBI VINEYARD CHARDONNAY WEST SONOMA COAST

WINEMAKING

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.

TASTING NOTES

Beautifully intense and floral, sorrel, lemon custard, nori, tangerine flowers, chenin-qualities, bergamot, sunflower, honeydew, tarragon, salinity, green June plum and reductive at first, but like all of our chardonnays, incredibly oxidative wine with a reductive shell. Beautiful!

PAIRING NOTES

The Komorebi Chardonnay pairs well with fresh seafood and fish. A traditional roast chicken dinner is also a wonderful match for this wine.

TECHNICAL CHARACTERISTICS

VARIETAL COMPOSITION

100% Chardonnay

AVA

West Sonoma Coast

VINEYARD

6.25 acres

ELEVATION

900ft | 275m

VINE AGE

14 years

SOIL

Goldridge, Fine Sandy Loam

ROOTSTOCK SELECTIONS

Massale Chardonnay

ECO-INITIATIVES

Dry-farmed, Organic &
Biodynamic Practices

VINE TRAINING

Double Guyot

AGING

Aged in neutral 600L
Demi-Muids for 20 months
and further aged in bottle
just under one year.

TOTAL ACID

7.7 g/L

ABV

13.17%

Pack Size

12/750ml

