



MATT TAYLOR WINES

2021 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

Intense Asian pear, moss, guanabana, charcoal, seaweed/Nori, lemon rind/merengue, manzanilla/chamomile, lavender, green sugar cane, rosemary, citrus flowers and umami. This is showing signs of reduction and yet is the most oxidative vintage yet. A mind-boggling adventure into coastal chardonnay that continues to impress and broaden one's understanding of the varietal. Superb!

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

15 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

6.9 g/L

ABV

12.66%

Pack Size

12/750ml

