MATT TAYLOR WINES

2019 CUVÉE KAELA PINOT NOIR Komorebi Vineyard | West sonoma coast

VINTAGE NOTES

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.

TASTING NOTES

A bolder version of the Cuvée Kaela as the vintage allowed for slightly more phenolic incorporation. Primary aromas and flavors include coastal berries and hibiscus and tart cherries combined with clove and star anise. Time in the glass renders notes of earthiness and forest floor. An exceptional vintage and wine that tries to, in MTW fashion, show some of the more delicate sides of the West Sonoma Coast.

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	SLOPE	BRIX
6.25ac 2.5ha	≤20%	23.5
DISTANCE FROM PACIFIC	PLANTING DENSITY	PH
4.75mi 7.60Km	4'x3' 1.2mx1.0m	3.38
FROM SAN FRANCISCO	ROOTSTOCK	TA
48mi 77Km	420A (berlandieri x riparia)	7.2g/L
ELEVATION	SELECTIONS	PRODUCED
900ft 275m	Massale Pinot Noir &	2,976 bottles
AVERAGE RAINFALL	Chardonnay, undisclosed	ALCOHOL
45in 114cm	FARMING	13.85%
PLANTED	Dry-farmed, Organic &	TOTAL SO₂
2011	Biodynamic Practices	15mg/L
SOIL	VINE TRAINING Double Guyot	CORK
Goldridge, Fine Sandy Loam ASPECT	HARVESTED	Portocork ICON Certified Non-Detectable TCA
NNW	September 25, 2019	PACK SIZE 12/750ml

