

Matt Taylor Wines

Five miles inland from the Pacific Ocean—on a ridge due west of the town of Occidental, just down the road from where he was born and raised—Matt Taylor cultivates two absolutely pristine parcels of land. There, he and his wife Mikaela have planted Pinot Noir and Chardonnay on one parcel (from locally-sourced massale selections), and Loire varietals on the other, including Chenin, Cabernet Franc, Gamay, Pineau d'Aunis, Grolleau, Romorantin, Pinot Fin and Menu Pineau. To ensure that his land stays pristine, Matt has honed his knowledge of holistic farming practices and farms his as both organic and biodynamic.



Considered the fringe of where grape growing is feasible in California, West Sonoma Coast has an expanding culture of eco-conscious vintners who embrace organic and biodynamic viticulture. The vines' proximity to the Pacific expresses cooler temperatures from morning fog and ocean breezes. This, combined with a kaleidoscope of soils and elevated ridges that rise to 1,500 feet and an extraordinarily long growing season contributes to the wine's overall heightened acidity, lower alcohol, and innate freshness.

The vines are dry-farmed organically and biodynamically on soils that have never seen chemicals. High-density plantings (3,600 vines per acre vs more typical 1,600) ensures stasis amongst the vines. 100% whole cluster fermentation, longer élevage in larger casks, and intentional bottle-aging are all married with the intent to be as minimalistic as possible. The parcel that grows Pinot Noir and Chardonnay is known as the Komorebi Vineyard because the 6.25-acre vineyard of Goldridge fine sandy loam is in close proximity to sequoia trees. In Japanese, the word "Komorebi" means "sunlight filtered through the leaves of trees."

Komorebi Vineyard



Pinot Noir



Varietal/Blend: Pinot Noir (massale)
Farming Practices: organic, biodynamic, dry-farmed
Elevation / Exposure: 900ft / NNW
Soil: Goldridge, fine sandy loam
Vine Training: double Guyot
Harvest Technique: hand-harvested and hand-sorted in mid-September
Year Vines Were Planted: 2011
Yeast: ambient
Fermentation: 2 whole-cluster, native co-ferments / first vineyard selection ferments in 35hL concrete tank / second selection ferments in 25hL French oak tanks / pressed after 30 days with free-run kept separate
Malolactic: yes
Maturation: 20 months in 600L and 228L barrels
Sulfur: yes / total SO₂ 30mg/L
Vegan: yes
Alcohol: 13.11%
Acidity: pH 3.33 // 8.4g/L
Fined: no
Filtered: no
Country: United States
Region: California
Subregion: West Sonoma Coast
Vineyard: Komorebi Vineyard
Vineyard Size: 6.25 acres
Production #s: 2,040 bottles