

Trombetta

FAMILY WINES

Limited production wines by mother-and-daughter duo Rickey Trombetta Stancliff and Erica Stancliff. We select clones of Pinot Noir that exemplify the rich minerality, soils and cool weather of the Sonoma Coast, resulting in a beautifully balanced wine, enhancing every meal. Each and every bottle has been hand harvested and hand produced.

2015 Pinot Noir, Sonoma Coast

SONOMA COAST
400 cases

Bright red fruit, black cherry, earthy “Pinot Funk”, bright acid, cranberry and ripe red fruit.

Alcohol 14.1%.



Production Notes

VINEYARD PROFILE

Vineyard: Petersen Vineyard

Clones: 115, 667

Vineyard age: Planted in 1996

Site: Located in the Petaluma Gap region.

Soils: Goldridge Sandy Loam

HARVEST

Harvest Date: September 27, 2015

Harvest Brix: 23.5

Growing Season: A dry winter and mild spring set the conditions to surpass the notable 2014 vintage. Steady ripening and an early harvest of perfectly ripe, balanced fruit.

WINEMAKING

Winemaker: Erica Stancliff

Hand-harvested grapes

Fermented with native yeast

Extended period of cold soak and maceration

Hand-punched cap, 2 times per day

Native malolactic fermentation in barrels

Aged 10 months in Dmy, Francios Freres, Radoux, and Cadus French oak barrels; 35% new

Unfined and unfiltered