

Trombetta

FAMILY WINES

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

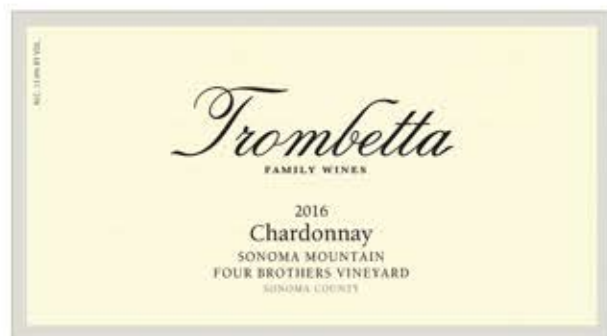
Each and every bottle has been hand harvested and hand produced.

2016 Chardonnay, Four Brothers

SONOMA COAST
123 cases

Rich aromatics of bright stone fruit, white peach skin with hints of mango. Bright acidity, mineralogy and a creamy texture finishes into a long burst of fresh fruit.

Alcohol 14.1%.



Production Notes

VINEYARD PROFILE

Vineyard: Four Brothers

Clones: Eden, Wente, Calera

Vineyard age: Planted from 2002 to 2005

Site: Located on the Northeastern side of Sonoma Mountain.

Soils: Rocky sandy loam

Yield: 2 tons/acre

HARVEST

Harvest Dates: September 7, 2016

Harvest Brix: 24.3

Growing Season: 2016 delivered moderate weather conditions creating an ideal growing season. Cool mornings, sun filled days and windy foggy evenings throughout most of August allowed grapes to ripen at optimal pace. Flavors are harvest were exceptional, while maintaining acidity.

WINEMAKING

Winemaker: Erica Stancliff

Night hand-harvested grapes

Immediately pressed whole cluster, overnight tank settled

Fermented with native yeast

Native malolactic fermentation in barrels

Aged 8 months on lees in French oak barrels, (25% new, 75% neutral), stirred once a week

Unfined and unfiltered