

# 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.

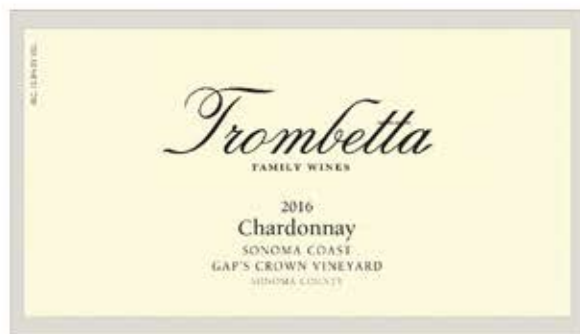
## 2016 Chardonnay, Gap's Crown Vineyard

SONOMA COAST

105 cases

Aromatics of bright tropical fruit, lemon peel and citrus with white floral features. Bright acid, lush fruit and long finish with hints of cream and vanilla.

Alcohol 14.0%.



## Production Notes

### VINEYARD PROFILE

Vineyard: Gap's Crown

Clones: 96

Vineyard age: Planted from 2002 to 2005

Site: Located in the Petaluma Gap region, West facing hillside of Sonoma Mountain, multiple exposures.

Soils: Goulding Cobbley Loam

Yield: 2.3 tons/acre

### HARVEST

Harvest Dates: September 7, 2016

Harvest Brix: 25.1

Growing Season: 2016 delivered moderate weather conditions creating an ideal growing season. The cool climate weather and typical Sonoma Coast fog patterns throughout most of August allowed the grapes to ripen at an optimal pace. Flavors at harvest were exceptionally great, giving us a solid base for our second release of Chardonnay.

### WINEMAKING

Winemaker: Erica Stancliff

Night hand-harvested grapes

Tank settled

Fermented with native yeast

Native malolactic fermentation in barrels

Aged 8 months on lees in French oak barrels (30% new, 70% neutral)

Unfined and unfiltered.