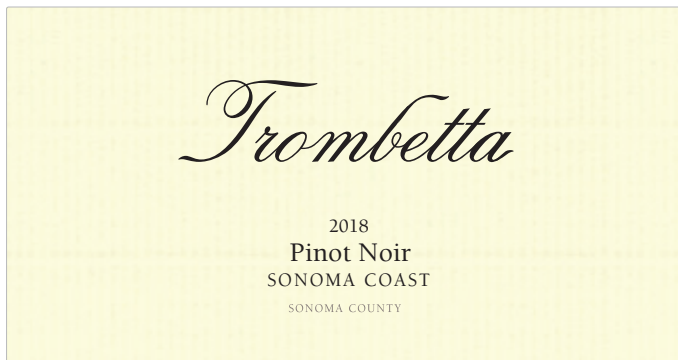


Trombetta

FAMILY WINES

Limited production wines by mother-and-daughter duo Rickey Trombetta Stancliff and winemaker 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.



2018 Pinot Noir

SONOMA COAST
501 cases

Bright wild strawberry, cranberry, on the nose with hints of rosehip, and the infamous “pinot funk” paired with earthy characteristics. Fresh red fruit on the palate followed by a savory long finish with spice and nice acidity.

Alcohol 14.4%.

PRODUCTION NOTES

VINEYARD PROFILE

VINEYARD

Petersen

CLONE

115, 667

VINEYARD AGE

Planted from 2002 to 2005

SITE

Located in the Petaluma Gap AVA. West facing hillside of Sonoma Mountain, multiple exposures.

SOILS

Sandy Loam

Yield

2.3 tons/acre

HARVEST

HARVEST DATES

September 27, 2018

HARVEST BRIX

24.5

GROWING SEASON

Long moderate summer turned into early harvest with growing heat in August. Higher yields in 18 due to a wetter winter than previous years.

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 (45% new, 55% neutral)

Unfined and unfiltered.

