

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.

Trombetta 2017

Pinot Noir petaluma gap gap's crown vineyard

2017 Pinot Noir PETALUMA GAP GAP'S CROWN VINEYARD 174 cases

Dark blue and black fruit, pomegranate. River rock and all spice, mouthfeel of sultry tannins, branble, and boysenberry with baking spice and long finish.

Alcohol 14.2%

PRODUCTION NOTES

VINEYARD PROFILE

VINEYARD Gap's Crown Vineyard

CLONE 115, 667, 777

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 2, 2017

HARVEST BRIX 24.5

GROWING SEASON

Persistent dry conditions brought an early harvest. Smaller clusters and berries resulted, bringing a lighter yield of more concentrated fruit.

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 (40% new, 60% neutral)

Unfined and unfiltered.



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