

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

PETALUMA GAP

GAP'S CROWN VINEYARD
226 cases

Rich blue and purple fruit with aromas of pomegranate, fresh blueberry, dark cherry with hints of spice and vanilla. Mouthfeel of sultry tannins, baking spice with a long finish of rich dark fruit.

Alcohol 14.2%.

TROMBETTA FAMILY WINES
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# PRODUCTION NOTES -

### VINEYARD PROFILE

# **VINEYARDS**

Gap's Crown Vineyard

## **CLONES**

115 and 667

## **VINEYARD AGE**

Planted from 2002 to 2005

#### SITE

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

#### SOILS

Goulding Cobbly Loam

#### **YIELD**

2.3 tons/acre

#### **HARVEST**

#### HARVEST DATES

September 20, 2018

# HARVEST BRIX

24.0

# **GROWING SEASON**

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

## WINEMAKING

#### WINEMAKER

Erica Stancliff

Hand-harvested grapes

Fermented with native yeast

Extended period of cold soak and maceration

Hand-punched cap, twice daily

Native malolactic fermentation in barrels

Aged 9 months French oak barrels (40% new and 60% neutral)

Unfined and unfiltered