

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.

2019 Pinot Noir

Gap's Crown

178 cases

Bright pomegranate, blackberry, baking spice, vanilla, and purple fruit on the nose with a weighted entry and mid palate that lingers to the finish with soft tannins, oak spice, and juicy fig.

Alcohol 14.4%.

TROMBETTA FAMILY WINES
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PRODUCTION NOTES

VINEYARD PROFILE

VINEYARDS Gap's Crown CLONES 115, 667

VINEYARD AGE
Planted in 2001
SITE
Located in the Petaluma
Gap region in the Northwest
corner

SOILS Goulding cobbely loam, and rocks

HARVEST

HARVEST DATES September 20, 2019 HARVEST BRIX 24

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 Hand-harvested grapes

Fermented with native yeast

30% Whole cluster

Hand-punched cap, twice per day

Native malolactic fermentation in barrels

Aged 10 months in Damy, Francios Freres, Radoux, and Cadus French oak barrels; 40% new.

Unfined and unfiltered