

# 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.*

## 2022 Chardonnay

PETALUMA GAP

GAP'S CROWN VINEYARD

106 cases

The Gap's Crown Chardonnay is vibrant and expressive of its cool Petaluma Gap influence. This wine bursts with mineralogy and bright acid while the nose reveals aromas of fresh tropical fruit such as ripe pineapple and passionfruit, intertwined with a distinct wet stone character. On the palate, crisp acidity drives the wine's energy with a long creamy and textured finish. A striking and focused Chardonnay with both freshness and depth.

*Alcohol 14.4%.*

TROMBETTA FAMILY WINES

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## — PRODUCTION NOTES —

### VINEYARD PROFILE

#### VINEYARDS

Gap's Crown Vineyard

#### CLONES

96

#### 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 15, 2022

#### HARVEST BRIX

23.4

#### GROWING SEASON

2022 saw a refresh of early rains  
and water, while a dry spring led  
to an early bud break. Harvest  
was generally about a week earlier  
in most places, but moderate  
temperatures and cool evenings  
preserved the acid while grapes  
developed to maturity. The result  
of the vintage was balanced wines,  
showcasing bright fruit flavors,  
good structure and a high level of  
overall fruit quality.

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### WINEMAKING

#### WINEMAKER

Erica Stancliff

*Night hand-harvested grapes*

*Tank settled*

*Fermented with native yeast*

*Native malolactic fermentation in barrels*

*Aged 14 months in 30% new french oak and 70% neutral,  
tired 1x every 10 days*

*Unfined and unfiltered*