

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.

2023 Rosé of Pinot Noir

SONOMA COAST

196 cases

Refreshing acidity, and aromas of pink grapefruit, watermelon, fresh strawberry and pear blossom.

Alcohol 14.2%.



TROMBETTA FAMILY WINES
P.O. BOX 790, FORESTVILLE, CA 95436
707-887-7814 | info@trombettawines.com

PRODUCTION NOTES

VINEYARD PROFILE

VINEYARDS

Stancliff Family Estate /
Trombetta Vineyard
Gap's Crown Vineyard
and other Sonoma County fruit

CLONES

115, 667, Pommard, Dijon,
Martini, Calera, etc.

VINEYARD AGE

1999-2005

SITE

Forestville (Stancliff Estate)
Penngrove (Gap's Crown
Vineyard)
Sonoma coast

SOILS

Goldridge sandy loam, clay,
Goulding cobbly loam

HARVEST

HARVEST DATES

August 28th-September 30th,
2023

HARVEST BRIX

24.5

GROWING SEASON

Long moderate summer light
rains in late September
Almost ideal growing year

WINEMAKING

WINEMAKER

Erica Stancliff

Night hand-harvested grapes

70% Saingee 30% Direct Press

Stainless steel tank and neutral french oak fermented,
secondary fermentation (MLF dry)

Aged 4 months then racked and bottled