

Limited production wines by mother-and-daughter duo Rickey Trombetta Stancliff and winemaker Erica Stancliff. We select clones of Pinot Nair 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.

2024 Rose of Pinot Noir

SONOMA COAST

21 cases

Delicately expressive and refreshingly vibrant, this 2024 Rosé of Pinot Noir opens with floral notes of hibiscus and rose bud, unfolding into a lush palate of white strawberry and cantaloupe. Elegant and creamy, it offers a graceful balance of fruit and florals with a crisp, clean and silky finish—perfect for warm afternoons and easy sipping.

Alcohol 14,2%.

TROMBETTA FAMILY WINES
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VINEYARD PROFILE

VINEYARDS

Stancliff Family Estate/ Trombetta Vineyard (100%)

CLONES

Pommard, Dijon, Calera, etc.

VINEYARD AGE

1990-2005

SITE

Forestville (Trombetta estate)
Sonoma coast

SOILS

Goldridge sandy loam, clay, Goulding cobbly loam

HARVEST

HARVEST DATES

September 28, 2024

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

100% Direct Press

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

Aged 4 months then racked and bottled