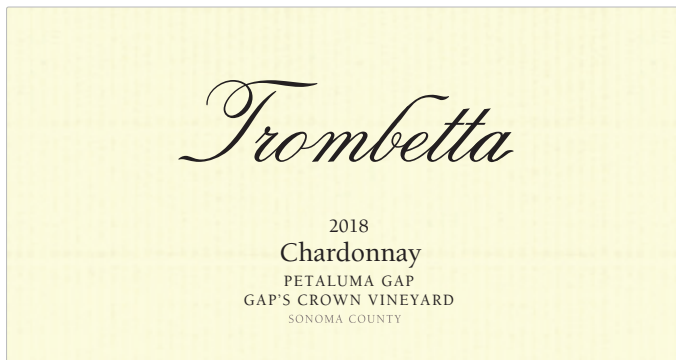


Trombetta

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.



2018 Chardonnay

PETALUMA GAP

GAP'S CROWN VINEYARD

392 cases

Aromas of cream, vanilla, tropical fruits, fresh melon, and hints of baking spice. Tropical fruits on entry, creamy minerality mid palate, voluminous finish with good acid.

Alcohol 14.1%.

PRODUCTION NOTES

VINEYARD PROFILE

VINEYARD

Gap's Crown Vineyard

CLONE

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 29, 2018

HARVEST BRIX

22

GROWING SEASON

Long moderate summer turned into early harvest with growing heat in August. Higher yields in 18 due to a wetter winter than previous years.

WINEMAKING

WINEMAKER

Erica Stancliff

Night hand-harvested grapes

Tank settled

Fermented with native yeast

Native malolactic fermentation in barrels

Aged 8 months on lees in French oak barrels (30% new, 70% neutral)

Unfined and unfiltered.

