

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.



Rosé of Pinot Noir

SONOMA COAST
125 cases

Bright cherry, wild strawberry and bright red fruit flavors with hints of fresh melon. Bright acid through the mid palate which ends in a refreshing finish.

Alcohol 14.2%.

PRODUCTION NOTES

VINEYARD PROFILE

VINEYARDS

Stancliff Family Estate/Trombetta Vineyard, Gap's Crown Vineyard and other Sonoma Coast fruit.

CLONES

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

VINEYARD AGE

Planted from 2002 to 2005

SITE

Located in Forestville (Stancliff Estate), Penngrrove (Gap's Crown) and Sonoma Coast

SOILS

Goulding cobble loam, clay, sandy loam

HARVEST

HARVEST DATES

September 15th - October 1st 2019

HARVEST BRIX

23-25

GROWING SEASON

Long moderate summer turned into a more normal near perfect growing year.

WINEMAKING

WINEMAKER

Erica Stancliff

Part direct press and part saingee

5 neutral barrels

Fermented on lees

Ages 6 months then racked and bottled

