

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

2014 Pinot Noir, Gap's Crown

SONOMA COAST 1250 cases

Ruby in color.

Juicy blackberry, dark fruit, earthy aromatics. Lush, silky fruit on the palate, finishes with a structured and lingering finish with notes of cooking spices and berry cobbler.

Jean Strain Stra

Alcohol 14.2%.

Production Notes

VINEYARD PROFILE

Vineyard: Gap's Crown

Clones: 777, 828, 115

Vineyard age: Planted from 2002 to 2005

Site: Located in the Petaluma Gap region; West facing hillside of Sonoma Mountain; multiple exposures.

Soils: Goulding Cobbley Loam

Yield: 2.3 tons/acre

HARVEST

Harvest Date: September 16-21, 2014

Harvest Brix: 26.1-26.9

Growing Season: A dry winter and mild spring set the conditions to surpass the notable 2013 vintage. Steady ripening and an early harvest of perfectly ripe, balanced fruit.

WINEMAKING

Winemaker: Erica Stancliff

Hand-harvested grapes

Fermented with native yeast

Extended period of cold soak and maceration

Hand-punched cap

Native malolactic fermentation in barrels

Aged 9 months in Damy, Francios Freres, Radoux, and Cadus French oak barrels; less than 50% new.

Unfined and unfiltered.