

Trombetta

FAMILY WINES

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.

2017 Pinot Noir, Sonoma Coast

SONOMA COAST

250 cases

Ripe wild cherry, beautiful earthy “Pinot funk”. Crisp acid with red and purple fruit, long finish with hints of black tea.

Alcohol 14.2%.



Production Notes

VINEYARD PROFILE

Vineyard: Petersen Vineyard

Clones: 115, 667

Vineyard age: Planted in 1997

Site: Located in the Petaluma Gap region.

Soils: Goldridge Sandy Loam

HARVEST

Harvest Date: September 12-13, 2017

Harvest Brix: 25.5

Growing Season: Persistent dry conditions brought an early harvest. Smaller clusters and berries resulted, bringing a lighter yield of more concentrated fruit.

WINEMAKING

Winemaker: Erica Stancliff

Hand-harvested grapes

Fermented with native yeast

Extended period of cold soak and maceration

Hand-punched cap, 2 times per day

Native malolactic fermentation in barrels

Aged 9 months in Dany, Francios Freres, Radoux, and Cadus French oak barrels; 35% new

Unfined and unfiltered