

# Trombetta

FAMILY WINES

Limited production wines by mother-and-daughter duo Rickey Trombetta Stancliff and 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.

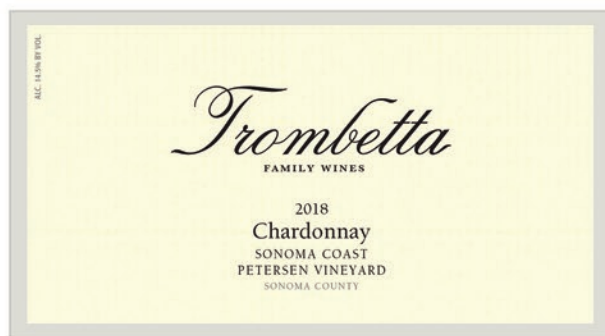
## 2018 Chardonnay, Petersen Vineyard

SONOMA COAST

270 cases

Crisp aromas of citrus peel, tropical fruit, pear blossom, subtle hints of cream in the aromas. Fresh acidity followed by a medium weight mouthfeel rounds out the finish.

Alcohol 13.4%.



## Production Notes

### VINEYARD PROFILE

Vineyard: Petersen

Clones: 94

Vineyard age: Planted in 2004

Site: Located in Southern Sebastopol

Soils: Sandy Loam

Yield: 5 tons/acre

### HARVEST

Harvest Dates: October 3, 2018

Harvest Brix: 22.5

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

### WINEMAKING

Winemaker: Erica Stancliff

Pressed and tank settled overnight

Fermented in stainless steel

Full malolactic fermentation

50% aged in barrel on the lees (30% new French oak) and 50% aged in stainless steel on the lees