

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.

2021 Rosé of Pinot Noir

SONOMA COAST

125 cases

Notes of grapefruit, white floral, strawberry and watermelon rind. Nice acidity in mouth feel, with lush bright red fruit and citrus on pallet.

Alcohol 14.2%.

TROMBETTA FAMILY WINES
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PRODUCTION NOTES

VINEYARD PROFILE

VINEYARDS

Stancliff Family Estate / TrombettaVineyard, 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),
Penngrove (Gap's Crown)
and Sonoma Coast

SOILS

Goulding cobble loam, clay, sandy loam

HARVEST

HARVEST DATES

August 29th -September 20th 2021

HARVEST BRIX

24.9

GROWING SEASON

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

WINEMAKING

WINEMAKER

Erica Stancliff

Night hand-harvested grapes

70% Saingee 30% Direct Press

Stainless steel tank and neutral french oak fermented, secondary fermentation (MLF dry)

Ages 6 months then racked and bottled