

# Pinot Noir Press



## TROMBETTA FAMILY WINES

A mother-daughter duo celebrating their Italian heritage and passion for wine and food, Trombetta Family Wines handcrafts Pinot Noir and Chardonnay that exemplify the vineyards and areas from which they are from.



Trombetta Family Wines is a small, newcomer winery based in Forestville, California, in the heart of the cool-climate Petaluma Gap region of Sonoma Coast. Founded by the dynamic mother-daughter duo of Rickey Trombetta Standliff and Erica Standliff in 2010, Trombetta Family Wines focuses exclusively on limited production, ultra premium Pinot Noir and Chardonnay from some of the region's top vineyards.

Rickey Trombetta Standliff grew up in a passionate, food-centric Italian family, who interestingly enough, did not partake in drinking wine. Instead, the family spent their time working in the garden, grafting fruit trees in the backyard, visiting the family butcher, and preparing beautiful meals together from all of their fresh ingredients. Growing up in Sonoma County and in an Italian family, it is easy to assume that Rickey Trombetta's family would have been more main stream wine aficionados, especially since many of her parents' friends were winemakers or winery owners. It actually wasn't until Rickey's husband Roger introduced her to a group of home winemakers many years down the road, that she began exploring the art of growing grapes and producing wine and realized her true calling in life.

As their curiosity grew about wine, Rickey and Roger took courses at their local Junior College and UC Davis and

even went as far as to plant a small vineyard in their backyard, from which they made homemade wine. Rickey gained further hands on experience working harvests at Kunde Winery (Sonoma) where family friend (and legendary California winemaker) Paul Hobbs was renting space to make his wine. Her daughter Erica also showed an interest in the field and often joined her in the vineyard and sampled tastes of wine at the dinner table while growing up.

Erica developed a discerning palate early on and with encouragement and guidance from Paul Hobbs, went on to complete her enology degree from Fresno State University. Trombetta Family Wines, named to honor Rickey's father, became a reality in 2010 with Erica serving as winemaker and Paul Hobbs as consulting winemaker. The inaugural vintage featured a Pinot Noir from the Gap's Crown Vineyard and they have since expanded to include a second Pinot Noir from Petersen Vineyard and Chardonnays from Gap's Crown, Petersen, Four Brothers, and Indindoli vineyards. Overall production remains very small at 1,500 cases with future plans to only gradually increase that number.

We are proud to feature one of Sonoma's top rising star wineries and hope you enjoy this remarkable wine!



## ERICA STANCLIFF, WINEMAKER



As Trombetta's winemaker, Erica Stancliff brings her passion, humor, curiosity, and most importantly, her steadfastness to producing the highest quality wines without compromise for her family's ultra boutique wine label. Before Trombetta, Erica took part in winemaking internships at Vina Cobos in Mendoza, Argentina and Rudd Winery in Napa Valley. She continues to further her wine education by traveling internationally to learn how the latest technologies might be applied to her family winery. Erica also sits on tasting panels to judge competitions, including the International Wine Channel Competition and San Francisco's Annual Pinot Noir Summit. Erica's passion and natural talent can be tasted in each of Trombetta's wines.

## TROMBETTA 2016 PINOT NOIR

Sonoma Coast, California

The Trombetta 2016 Sonoma Coast Pinot Noir comes from the Petersen Vineyard, located within the esteemed Petaluma Gap winegrowing region. Ripe wild cherry and beautiful earthy "Pinot funk" define this handcrafted Pinot Noir, with crisp acidity, red and purple fruit, hints of black tea, and a long finish rounding it out. This Pinot Noir is nicely balanced, exemplifying the rich minerality, soils and cool weather of the Sonoma Coast, and it is sure to enhance any meal. Aged 9 months in oak. 100% Pinot Noir. Enjoy!

**93 POINTS**

– *Wine Enthusiast magazine*



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