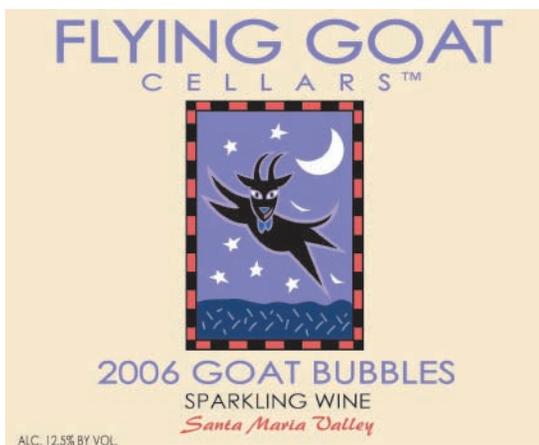


Product Fact Sheet

2006 "Goat Bubbles", Sparkling Brut Rosé Santa Maria Valley



Back in the seemingly laid back and generous harvest of 2005, we had the time and the grapes to do something that's been on the wish list for some time - follow the path set down by that monk so many generations ago and make some effervescent, sparkling, vivacious wine. 2006 marks our second vintage of our sparkling, brut rosé of Pinot Noir.

The grapes designated for Goat Bubbles hail from the Solomon Hills Vineyard in the Santa Maria Valley, and are a Pinot Noir clone 23. This is a sparkling wine clone of Pinot Noir, and located across Clark Road from our still Pinot Noir block. We harvest them early to retain as much of their natural acidity as possible, but ripe enough to extract the hint of spiciness and fruit profile of Pinot Noir. Upon delivery to the winery, the beautiful little clusters were pressed to a stainless steel tank for primary fermentation and then placed into neutral French oak barrels for a few months of aging.. Because we like a beautiful coral, deep rose color as well as the complexity from a hint of tannin, we blend in some regular Pinot Noir, and then bottle the young wine into sparkling wine bottles. But, just before sealing the bottles with a crown cap (like the ones on beer bottles), we add in a small dose of sugar solution and yeast (*tirage*). The yeast ferments the sugar and produces a bit more alcohol and more importantly - CO2. As the gas cannot escape the bottle, it is dissolved into the wine and voila! Bubbles! This second fermentation also produces a sediment of lees that must be removed, so over the next few months each bottle is carefully turned upside down so that the sediment collects in the neck of the bottle (*remuage* or *riddling*). The last step is *dégorgement* - an exciting process wherein the necks of each bottle are placed into a freezing solution of salt and ice, then the crown cap is removed - the pressure in the wine "pops" the frozen plug of sediment out of the bottle. A small blend of wine with a little bit of sugar (*the dosage*) is added to top up each bottle, a champagne cork is inserted, a wire cage applied and our signature jaunty red wax cap then seals the deal. Whew - 2006 Goat Bubbles!

It sounds like a lot of work, and it is. Because the entire process is done by hand, there are a lot of "friends of the goat" involved, and so it is a labor of joy. The 2006 vintage is a little more refined than the inaugural release - the color is a little richer, the bubbles are a bit tinier, and it's a little more brut. There is an elegant bouquet of rose petals mingling with cranberry and then a reminiscence of maraschino cherries and newly baked bread. Lively and zingy across the palate, notes of framboise and just ripe wild strawberries are joined by hints of raspberry and kirsch, all wrapped up in the liveliness of the sparkling bubbles. A refreshing finish wakes up the taste buds and begs for just another taste.

2006 Goat Bubbles is a seriously fun wine, and one to be enjoyed for any celebration - a brand new day, crossing a task off your list, Thursdays - as well as the traditional holidays and celebrations marked with bubbles. Cheers!

Harvested:	Sept. 8, 2006	Alcohol % by Volume:	12.5%
Bottled:	March 28, 2007	pH:	3.0
Disgorged:	June 28, 2007	TA:	0.93

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