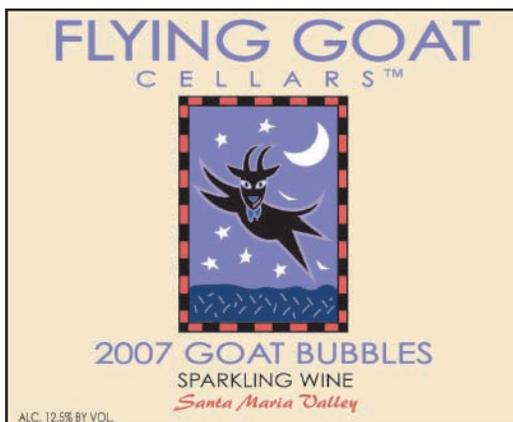


Product Fact Sheet

2007 "Goat Bubbles", Sparkling Brut Rosé Santa Maria Valley



Sparklers, "Fizz", Bubbles! Whatever nickname you may give it, sparkling wine delights with a freshness, crispness and sense of celebration – no matter what day it is! The 2007 release of "Goat Bubbles" is the third vintage of this pale pink beauty. Tiny in quantity but bursting with a lively intensity, 2007 Goat Bubbles is a celebratory wine for those everyday occasions. Birthdays, Anniversaries, Wednesdays, promotions...or just because you deserve a glass of bubbles on a Saturday afternoon.

The Solomon Hills vineyard in the Santa Maria Valley is once again the source for Goat Bubbles. We are lucky to again have access to Pinot Noir clone 23 from that stellar vineyard, a sparkling wine clone that produces delightful flavors early and can be picked at lower sugar levels. The Solomon Hills vineyard is located in the transverse Santa Maria Valley, with cooling breezes from the nearby Pacific and long, sunny days providing a perfect spot for Pinot Noir.

The decision to harvest was based on taste, with the berries having both a delicate flavor profile and lively acids. Picked on August 28th at 19° Brix, this first harvest of our 2007 vintage was then whole cluster pressed at the winery and vinified as if it were destined to be a still wine. But, after a few months of aging in neutral French Oak barrels, the young wine was decanted into sparkling wine bottles, a "tirage" of sugar and yeast added and a crown cap applied. This resulted in a secondary fermentation in the bottle with the resulting carbon dioxide trapped in the bottle, which then goes into solution in the wine. After a few more months of aging and "riddling" to collect all the sediment from the secondary fermentation, the final step is dégorgement. In this exciting and slightly nerve-racking process the necks of each bottle are placed into a freezing solution of salt and ice and the crown cap removed - the pressure in the wine "pops" the frozen plug of sediment out of the bottle. Quickly, a champagne cork is inserted, a wire cage applied and our signature jaunty red wax cap then adds the finishing touch. Voila! 2007 Goat Bubbles! Just 145 cases produced.

Perhaps it is because sparkling wine seems to sing that it is served in a "flute", but the first hint of the merriment of this wine is the squadron of tiny bubbles dancing in the beautiful watermelon color. Alongside the slight tickle from the bubbles, the bouquet first charms with newly baked bread yeasty notes before producing bursts of red plum, rose petal and dried raspberry. Refreshing and zesty textures tease the palate with subtle layers of watermelon, red currant and hints of lemon-lime. Beautiful acidity and balance, and an uplifting finish. The 2007 Goat Bubbles will continue to develop creaminess on the mid-palate with age, but is delightful now as an aperitif or with rich, creamy dishes. Some of our favorites include a Spanish tortilla de patata, broiled scallops, a goat cheese (of course!) soufflé. Oh, and then there is caviar! Cheers!

Harvested:	August 28, 2007	Alcohol % by Volume:	12.7%
Bottled:	March, 2008	pH:	3.09
Released:	August 1, 2008	TA:	0.89

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