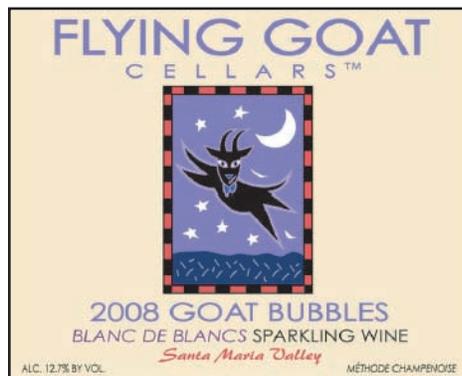


Product Fact Sheet

2008 “Goat Bubbles”, Blanc de Blancs Santa Maria Valley



Flying Goat Cellars is pleased to introduce a brand-spanking new release of Goat Bubbles. From...Chardonnay!?! No worries – the focus at Flying Goat Cellars is still Pinot Noir, but in the sparkling arena winemaker/owner Norman Yost just couldn't resist also crafting a Blanc de Blancs version of Goat Bubbles. The 2008 Blanc de Blancs Goat Bubbles is a result of a search for stellar fruit perfectly suited for sparkling wine. Enter another new vineyard to the Flying Goat portfolio – the famed Sierra Madre Vineyard in the Santa Maria Valley. Chardonnay Clone 15 was selected for its small cluster and berry size and apple, citrusy flavors at low brix levels. A perfect match.

The grapes were picked on August 23rd at 18.9° Brix, and then whole cluster pressed. The juice cold settled for 48 hours before being racked to another stainless steel tank for cold (50-52° F) fermentation. This exercise in patience preserves the fresh and fruity aromatics of the Chardonnay grape. Just before completing this primary fermentation, the juice was gently moved to neutral French oak barrels to attain a touch of creamy texture from the barrel while finishing fermentation. Here the young wine remained, on its lees, through the summer of 2009, with those lees being stirred every two weeks to add a smooth mouthfeel and yeasty notes to the wine. In August of 2009, the young wine was filtered and 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 wine. After 10 months of aging and “riddling” to collect all the sediment from the secondary fermentation led to the Spring of 2010 when the Blanc de Blancs was disgorged by hand, a small amount of “dosage” added, a champagne cork quickly inserted, a wire cage applied and the Flying Goat signature wax cap (purple for Blanc de Blancs!) added for the finishing touch. The inaugural 2008 Goat Bubbles Blanc de Blancs! Just 186 cases produced.

Pale, light straw highlights sparkle (of course!) in this beautifully white version of Goat Bubbles. Teeny, tiny effervescent bubbles dance upward, teasing and tickling the nose. A bouquet of crisp Gala apples with hints of baking bread and key lime zest rise from the fluted glass, inviting that first refreshing sip. Meyer lemon notes, Asian pear, hints of just-ripe pineapple and stony minerality mingle on the palate, with a yin-yang of zesty acidity and creamy texture leading to a refreshing finish that adds subtle macadamia nuttiness to this refreshingly complex sparkler.

Harvested:	September 2, 2008	Alcohol % by Volume:	12.5%
Bottled:	May 25, 2009	pH:	3.11
Released:	August, 2009	TA:	0.94

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