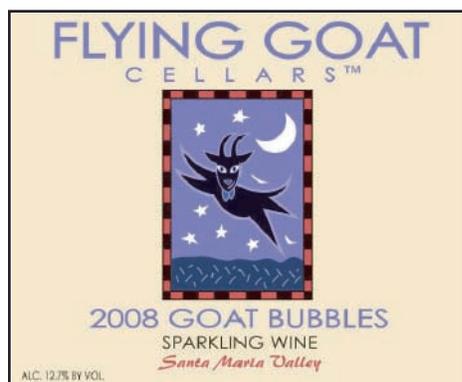


Product Fact Sheet

2008 "Goat Bubbles", Sparkling Brut Rosé Santa Maria Valley



Whether it is champagne from France, Cava from Spain, Sekt from Germany or Sparkling Wine from California, “bubbly” inspires and results in deep thought from those who craft this effervescent beverage and those who consume it.

“Come brothers, hurry, I am drinking stars!”
Dom Pérignon

“Champagne! In victory, one deserves it; in defeat one needs it.”
Napoleon

“Mistress-like, its brilliance vain, highly capricious and inane...”
Pushkin

“Tiny bubbles, in the wine. Make me happy. Make me feel fine.”
Don Ho

“I drink it when I’m happy and when I’m sad. Sometimes I drink it when I’m alone. When I have company, I consider it obligatory. I trifle with it if I’m not hungry and drink it when I am. Otherwise I never touch it.
Unless I’m thirsty.”
Madame Lily Bollinger

It is the wine of toasts and of celebration. But around here, we don’t believe that it is necessarily a wine to be saved for special occasions. It should be used to toast Wednesdays, a beautiful sunset, completing traffic school or just because you deserve it! So, our own Flying Goat Quote for the 2008 Goat Bubbles is: *“Toast! Not just for Breakfast Anymore!”*

The grapes for 2008 Goat Bubbles hail once again from the Solomon Hills Vineyard in Santa Maria where we are fortunate to source Pinot Noir clone 23, a clone specifically suited for sparkling wine. The grapes are picked early in the harvest season to retain the natural acidity of the grape and still showcase the spice and fruit profile of Pinot Noir. Pressed to stainless steel to ferment, the still wine was then moved to eight neutral French oak barrels and three stainless steel barrels to age for eight months. Then, the ‘bubblisciousness’ winemaking began, with the young wine moved into bottle where a small dose of sugar and yeast solution (the triage) was added. As the yeast consumed the sugar, a bit more alcohol and the effervescent bubbles were produced, along with some sediment. The sediment must be removed, so over the next few months the bottles were turned upside down (riddled) to collect these lees in the neck of the bottle. Then the most exciting part of this “methode champenoise” occurred – degorgement. The crown cap was removed, the built up pressure in the bottle popped the sediment out of the neck, a champagne cork was quickly inserted, a wire cage applied and finally - the familiar red wax cap of Goat Bubbles for the finishing touch!

2008 was a year characterized by tiny crop yields, and the resulting Goat Bubbles is beautifully complex with concentrated flavors. The tiny bubbles race upward through the salmon pink color, with a delicate and fine “pinotesque” nose wafting from the flute glass. A first sip refreshes with a tart, zestiness and light raspberry flavors. Soft tea-like tannins and a hint of peach skin flavor mingles with a clean, briny hint of the seashore. The finish is long and lingering, reminiscent of a just made strawberry cream pie. Beautifully dry, supremely refreshing, decadently delicious. A toast!

| | | | |
|------------|-------------------|----------------------|-------|
| Harvested: | September 2, 2008 | Alcohol % by Volume: | 12.5% |
| Disgorged: | July 23, 2009 | pH: | 3.11 |
| Bottled: | May 25, 2009 | TA: | 0.94 |
| Released: | August, 2009 | RS: | Dry |

FLYING GOAT CELLARS, P.O. Box 565, Lompoc California 93438
www.flyinggoatcellars.com
805.737. GOAT (4628) ynot@flyinggoatcellars.com