



2009 *Blanc de Blancs*, Sierra Madre Vineyard Santa Maria Valley

Flying Goat Cellars® is excited to release our 2009 *Blanc de Blancs* with our new Goat Bubbles® label. The 2009 *Blanc de Blancs* is from Sierra Madre Vineyard in the Santa Maria Valley. Sierra Madre Vineyard celebrates its 40th anniversary this year, offering stellar fruit that is perfectly suited for sparkling wine. Chardonnay Clone 15 was selected for its small cluster and berry size, apple and citrusy flavors at low Brix levels.

The grapes were picked on August 26th at 19.5 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 2010, with those lees being stirred every two weeks to add a smooth mouthfeel and yeasty notes to the wine. In July of 2010, 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 Summer of 2011, 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 Goat Bubbles signature wax cap (purple for *Blanc de Blancs*) added for the finishing touch.

Tasting Notes

Pale blonde with tiny bubbles offering bright acid that explodes on the tip of the tongue. Citrus characteristics with the freshness of an ocean breeze and subtle underlying yeast aromas. Sophisticated elegance that conjures up Grace Kelly at Monaco. It's good for "first toasts" and "last suppers."

Details

Harvested:	August 26, 2009	Alcohol:	12.7% by Volume
Bottled:	July 13, 2010	pH:	3.13
Disgorged:	June 13, 2011	TA:	.82 g/100mL
Released:	July 30, 2011	Production:	120 case

Price: \$38 (Wine Club \$34.20)