



2009 Goat Bubbles, *Blanc de Noirs* Clos Pepe Vineyard, Sta. Rita Hills AVA

The grapes were picked on September 4, 2009, at 20.3 Brix and then whole cluster pressed. During the middle of fermentation, the juice was gently moved to neutral French oak barrels to attain a touch of creamy texture from the barrel. Here the young wine remained on its lees through the summer of 2010, with those lees being stirred every two weeks. In August 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 15 months of aging and riddling to collect all the sediment from the secondary fermentation, the *Blanc de Noirs* was disgorged by hand, a small *dosage* added, a champagne cork inserted, a wire cage applied and the Goat Bubbles signature wax cap (black for *Blanc de Noirs*) added for the finishing touch.

Tasting Notes

Think pink diamonds and tiny bubbles for this elegant sparkling wine. Hints of creamy vanilla on the nose complement nuances of dried raspberry and watermelon on the palate. Refreshing pink grapefruit flavors with tangy acidity are on the finish. This sparkler is delicious by itself and also pairs well with many foods, including lox and bagels, raw oysters on the half shell, balsamic figs with mascarpone cheese.

Details

Harvested:	September 4, 2009	Alcohol:	12.9% by Volume
Bottled:	August 20, 2010	pH:	3.11
Disgorged:	November 1, 2011	TA:	.94 g/100mL
Released:	December 3, 2011	Production:	74 cases

Price: \$42