



## 2012 Goat Bubbles Rosé Solomon Hills Vineyard Santa Maria Valley AVA

Grapes for Goat Bubbles Rosé are sourced from Solomon Hills Vineyard in the Santa Maria Valley AVA. Pinot Noir clone 23 is used, as this Swiss selection ripens early at low sugar levels, bringing pretty fruit flavors at low alcohol levels. The grapes were hand picked in August and the grapes were whole cluster pressed and vinified as if the wine were destined to be a still Rosé. After over ten 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. The resulting secondary fermentation in the bottle traps carbon dioxide in the wine. After six more months of aging and riddling to collect all the sediment from the secondary fermentation, the wine was disgorged. In the disgorging process, the necks of each bottle are placed into a freezing solution of rock salt and ice and the crown cap removed - the pressure in the wine pops the frozen plug of sediment out of the bottle. A dosage is added, a champagne cork inserted, a wire cage applied and our signature red wax cap adds the finishing touch.

### Tasting Notes

For your romantic inspiration, we release our Rosé sparkler just in time to share with your Valentine. Think of San Ysidro Ranch cottage sitting in a private jacuzzi or later this summer at the Santa Barbara Polo Club tailgating in a vintage Mercedes. You'll enjoy notes of Pippin apple, kiwi and Sweet Tart zest (for your sweet heart, of course!) Pair this wine with Dungeness crab or New England lobster, goat cheese and Norm's homemade sour dough bread, or strawberry short cake topped with whipped cream.

### Details

Harvest:	August 29, 2012	Alcohol:	12.9% by volume
Bottled:	July 2, 2013	pH:	3.05
Disgorged:	January 14, 2014	TA:	.96 g/100ml
Released:	February 8, 2014	Brix:	20.6
Production:	150 cases	Clone:	23
Retail Price:	\$40		