



2013 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

Released just in time for Valentine's Day, this is our "sweet tart for your sweetheart!" Ripe peach in color, your palate will delight in the tangy acidity of red raspberry and strawberry. Enjoy the aromas of pink grapefruit, dried apricot and wildflower honey on your nose. Pair with salmon, Lamb Chopper sheep cheese, crème brûlée, pork loin with apricot glaze, apricot tart or green salad with pomegranate and persimmon.

Details

Harvest:	August 25, 2013	Alcohol:	12.9% by volume
Bottled:	June 11, 2014	pH:	3.03
Disgorged:	December 17, 2014	TA:	.98 g/100ml
Released:	February 7, 2015	Brix:	19.0
Production:	271 cases	Clone:	23
Retail Price:	\$42		