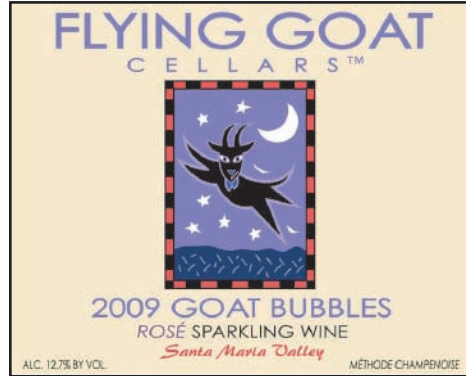


# Product Fact Sheet

## 2009 "Goat Bubbles", Sparkling Brut Rosé Santa Maria Valley



December is certainly a great month to release 2009 Goat Bubbles, that rosy-hued sparkler adorned with a leaping, flying goat on the label. After all, celebrations abound during this season that simply require a glass of sparkling wine. Winemaker/Owner Norm Yost agrees that this beautiful, effervescent wine is perfect for toasting the season, but remarks "At Flying Goat, we believe in celebrating the holidays and victories of the day, large and small and throughout the year. Goat Bubbles is intended to do that, and we hope that everyone raises a glass of Goat Bubbles to not only big holidays like New Years, but also a promotion at work, the beginning of a vacation, a project completed, a birthday or just a Wednesday. It's a seriously made, fun wine!"

Grapes for the Rosé Goat Bubbles hail from the Solomon Hills vineyard in the Santa Maria Valley, where the clone 23 Pinot Noir is caressed by the daily fogs and sunny afternoons of this cool, maritime climate. Clone 23 is a superb choice for sparkling wine, as this Swiss selection ripens early at low sugar levels, bringing pretty fruit flavors at low alcohol levels.

The first harvest of 2009, the grapes were hand picked in mid-August, due to the superb balance of sugars and acids mingling with delicate and yet intense flavors. Brought to the winery in the early hours of the day to retain cool temperatures and crisp berries, the grapes were whole cluster pressed and vinified as if the wine were destined to be a still Rosé. But, after eight months of aging in neutral French Oak barrels, the young wine was decanted into "champagne green" 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 (the sparkle!) trapped in the wine. After five more months of aging and "riddling" to collect all the sediment from the secondary fermentation, the wine was disgorged. In this exciting and slightly nerve-racking process the necks of each bottle are placed into a freezing solution of salt and ice and the crown cap removed - the pressure in the wine "pops" the frozen plug of sediment out of the bottle. Quickly, a champagne cork is inserted, a wire cage applied and our signature jaunty red wax cap then adds the finishing touch. Voila! 2009 Goat Bubbles! Just 256 cases produced.

A beautiful rosy hue leaps into the glass from its protective dark green bottle, releasing a plethora of tiny bubbles that would make Don Ho proud. As they dance and frolic in the wine, the goat bubbles unleash fruitful notes of wild strawberries, a hint of French vanilla bean and a suggestion of newly-baked bread. At first sip, Bubbles refreshes with citrus zest acidity and then rewards with richness and creaminess on the mid-palate. Flavors of black cherry juice, pomegranate and more strawberry characteristics arrive in layers, supported by the never ending cadre of petite, persistent bubbles. Enjoyable with a meal, as an aperitif, as a reward after a long day. Bubble bath with bubbles – sublime!

Harvested:	August 11, 2009	Alcohol % by Volume:	12.7%
Disgorged:	November 8, 2010	pH:	3.09
Released:	December, 2010	RS:	Dry

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