



Goat Bubbles
2013 Blanc de Blancs
Sierra Madre Vineyard, Santa Maria Valley AVA

Flying Goat Cellars *Blanc de Blancs* is from Sierra Madre Vineyard in the Santa Maria Valley. Chardonnay Clone 15 was selected for its small cluster and berry size, appley and citrusy flavors at low Brix levels. The grapes were handpicked in August and then whole cluster pressed. Just before completing the 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. The young wine was filtered and decanted into sparkling wine bottles, a *tirage* of sugar and yeast added and a crown cap applied. After aging, it was riddled to collect all the sediment from the secondary fermentation. The wine was then 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

This delicious crisp bubbly, with hints of apples, pears and almonds on the nose, offers lush layers of texture that tantalize the tongue. This vintage is more fruit forward in style than previous vintages. Enjoy this sparker while sitting on the pier watching the sunset and eating oysters on the half shell, sushi, sashimi, uni, grilled shrimp and pineapple kabobs or a grilled white fish. Brie, dried fruits and nuts will also pair well.

Details

Harvested:	August 23, 2013	Brix:	20.4
Bottled:	July 19, 2014	pH:	3.08
Disgorged:	July 20, 2015	TA:	.95 g/100mL
Released:	October 3, 2015	Alcohol:	12.9% by Volume
Production:	143 cases	Clone:	Chardonnay 15
Price:	\$42		