



2014 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 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 seven 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

Enjoy our 10th vintage of Goat Bubbles Rosé! You will find tiny bubbles and refreshing acid on this ever popular sparkler. Aromas of pink grapefruit, strawberry and cherry will tantalize your nose. Limestone minerality, complemented by tart and tangy fruit flavors balance to please your palate. Pair with grilled prawns, fried calamari, macademia nut crusted snapper, Thai food or strawberry shortcake.

Details

Harvest:	August 25, 2014	Alcohol:	12.8% by volume
Bottled:	June 11, 2015	pH:	3.03
Disgorged:	January 7, 2016	TA:	.98 g/100ml
Released:	February 13, 2016	Brix:	19.0
Production:	310 cases	Clone:	23
Retail Price:	\$42		