



2013 Goat Bubbles, *Blanc de Noirs* Clos Pepe Vineyard, Sta. Rita Hills AVA

The grapes were picked on August 29, 2013, at 19.6 Brix and then whole cluster pressed. Towards the end of fermentation, the wine was gently moved to neutral French oak barrels to attain a touch of creamy texture while aging. During this process, the lees were stirred every two weeks to soften the wine and enhance the mid-palate. In July of 2014, the young wine was filtered and decanted into sparkling wine bottles and a crown cap applied. This resulted in a secondary fermentation in the bottle with the resulting carbon dioxide trapped in the wine. After 16 months of aging the wine was then riddled by hand to collect all the sediment from the secondary fermentation. The *Blanc de Noirs* was disgorged by hand, a small *dosage* added, a champagne cork inserted, a wire cage applied and the Goat Bubbles signature wax cap (black for *Blanc de Noirs*) added for the finishing touch.

Tasting Notes

Enjoy the aroma of Mandarin orange and fresh apricot on the nose. Crisp acid delights the palate with the juicy tart flavors of white grapefruit and pink apple. This sparkler has full texture and minerality. Pair with Eggs Benedict or lox, capers and bagels for brunch. Prosciutto, foie gras, terrine pâté, are other complementary foods. Try lemon curd on shortbread or grilled peaches for dessert.

Details

Harvested:	August 29, 2013	Alcohol:	12.8% by Volume
Bottled:	July 19, 2014	pH:	3.09
Disgorged:	November 10, 2015	TA:	.89 g/100mL
Released:	December 5, 2015	Brix:	19.6
Production:	60 cases	Price:	\$60