



2013 Brut Cuvée Rio Vista Vineyard & Sierra Madre Vineyard Santa Barbara County

In celebration of 10 years of Goat Bubbles we release our inaugural Brut Cuvée, which is a blend of 80% Pinot Noir Clone 2A from Rio Vista Vineyard and 20% Chardonnay Clone 15 from Sierra Madre Vineyard. We use the term cuvée to specifically indicate a blend, a wine produced from a mixture of several grape varieties, rather than a varietal wine. Our other four sparklers are single varietal and single vineyard. Thus, our cuvée will vary in the blend from year to year and always be a pleasant surprise.

Tasting Notes

Robust bubbles! White peach color with hints of tangerine conjure up a beautiful spring day. Our Brut Cuvée is a pretty girl with a tough name. Stone fruit, such as apricot, nectarines and peach, linger on the nose. The palate enjoys the hint of lemon chiffon, smooth with a zing. Pair with goat cheese, cashews, macadamia nuts, tapenade or dried fruit. Lump crab dip or lemon curd tarts will also delight your palate. This sparkler is a winner with fried foods, such as fried chicken, mushrooms or fish tacos!

Details

Harvested:	August 24, 2013	Alcohol:	12.8% by Volume
Bottled:	June 16, 2014	pH:	3.20
Disgorged:	February 17, 2015	T.A.:	.82 g/100ml
Released:	April 4, 2015	Brix:	20.3
Production:	207 cases	Clones:	Pinot Noir 2A/Chardonnay 15
Price:	\$42		