

## 2017 Goat Bubbles, *Blanc de Noirs* Ampelos Vineyard, Sta. Rita Hills AVA

This is our second vintage sourcing fruit from Ampelos Vineyard in Sta. Rita Hills AVA. The vineyard is unique because it is certified as organic, biodynamic and sustainable in practice, which is a trifecta for wine and Mother Earth. The Pinot Noir grapes were picked on August 15, 2017, at 19.3 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 creaminess while aging. In August 13, 2018, 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 which produced carbon dioxide in the wine. After 18 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 champagne cork inserted, a wire cage applied and the Goat Bubbles signature wax cap (gold for Ampelos) added for the finishing touch.

## **Tasting Notes**

Liquid gold in color, this crisp sparkler with zero dosage shows hints of stone fruit on the palate. Enjoy the delightful aromas of dried apricot and peach, as well as roasted almond on the nose. Pair with coconut prawns or yellow curry chicken. Lox and bagels is also a tasty pairing; don't be afraid to garnish with capers. Other suggestions include baked brie with a pluot compote or a fortune cookie for a hint at your future.

## **Details**

Harvested: August 15, 2017 Alcohol: 12.9% by Volume

Bottled: August 13, 2018 pH: 3.07

Disgorged: February 24, 2020 TA: .86 g/100mL

Released: April 25, 2020 Brix: 19.3

Production: 70 cases Clone: Pinot Noir 115

Dosage: Zero Price: \$60