



## 2018 Goat Bubbles, *Blanc de Noirs* Ampelos Vineyard, Sta. Rita Hills AVA

This is our third 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 23, 2018 at 19 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. 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

Bubbles dance along the rim of this pearlescent sparkler luring you into the gaiety of a big band swing revival or New Year's Eve. Enjoy aromas of grapefruit, orange zest and under ripe nectarine on the nose. The hint of Granny Smith apple accented by a creamy texture delight the palate but wait, the magic is really in the finish. Pair with sea bass, fettuccini Alfredo, Dungeness crab, lobster roll, arugula salad garnished with orange, green olive and walnut or mixed fruit meringue pie. Rich creamy cheeses, such as Saint André Triple Crème Brie and Humboldt Fog, will also pair nicely with our Blanc de Noirs.

### Details

Harvested:	August 23, 2018	Alcohol:	13.1% by Volume
Bottled:	June 17, 2019	pH:	3.12
Disgorged:	October 4, 2021	TA:	.88g/100mL
Released:	November 6, 2021	Brix:	19.0%
Production:	77 cases	Clone:	Pinot Noir 115
Dosage:	Zero	Price:	\$60