



2019 Goat Bubbles, *Blanc de Noirs* Ampelos Vineyard, Sta. Rita Hills AVA

This is our fourth 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 September 5, 2019, 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. 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 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

Tiny bubbles and a pink rim complement this antique ivory hued wine. Enjoy peach and dried apple on the nose. The delicate aromas of honey bees wax will intoxicate you. A hint of grapefruit on the front end, followed by yellow peach and then white rose in full bloom on the finish will delight your palate. The nice texture of this elegant sparkler allows it to pair well with creamy foods, such as Cambozola cheese. White sea bass with beurre blanc sauce and capers, pork tenderloin or grilled shrimp kabobs offer tasty savory pairings. Roasted tomato and celery pesto flatbread will also pair nicely for a vegetarian option. Buttermilk panna cotta is another option for a sweet treat.

Details

Harvested:	September 5, 2019	Alcohol:	13.0% by Volume
Bottled:	July 23, 2020	pH:	3.11
Disgorged:	October 12, 2022	TA:	.86g/100mL
Released:	November 5, 2022	Brix:	19.3%
Production:	75 cases	Clone:	Pinot Noir 115
Dosage:	Zero	Price:	\$65