



2019 Goat Bubbles Rosé Solomon Hills Vineyard Santa Maria Valley AVA

Grapes for Goat Bubbles Rosé are sourced from Solomon Hills Vineyard in the Santa Maria Valley AVA. Pinot Noir clone 23 is used because this Swiss selection ripens early at low sugar levels, bringing pretty fruit flavors at low alcohol levels. The grapes were hand picked and whole cluster pressed and vinified, as if the wine were destined to be a still Rosé. After aging in neutral French oak barrels and stainless steel drums, the young wine was decanted into sparkling wine bottles, a tirage of sugar and yeast added and a crown cap applied. The resulting secondary fermentation in the bottle traps carbon dioxide in the wine. After more months of aging and riddling to collect all the sediment from the secondary fermentation, the wine was disgorged. In the disgorging process, the necks of each bottle are placed into a neck freezer with a solution of food grade propylene glycol which freezes the neck and allows for the removal of the crown cap. The pressure in the wine pushes the frozen plug of sediment out of the bottle. A dosage is added, a champagne cork inserted, a wire cage applied and our signature red wax cap adds the finishing touch.

Tasting Notes

Reminiscent of Maid Marian's cheeks when she first met Robin Hood, the blushing peach color invites you to share this tasty sparkler with your romantic interest. The tantalizing aromas of tangelo and raspberry are complemented by hints of fresh dough. The palate suggests Braeburn apple with white tea on the backend. Faye thinks of her homemade Italian soda. Smoked salmon, cheese grits and eggs, corn fritters and crab cakes, or carrot cake with cream cheese icing will pair well with this sparkler.

Details

Harvest: September 4, 2019
Bottled: August 4, 2020
Disgorged: December 12, 2022
Released: September 10, 2022
Production: 285 cases
Retail Price: \$48

Alcohol: 12.9% by volume
pH: 2.98
TA: .91gm/100ml
Brix: 19.7
Clone: 23
Dosage: .2gm/L