

2016 Blanc de Noirs, Bien Nacido Vineyard Santa Maria Valley AVA

This is our second vintage of Goat Bubbles from the historic Bien Nacido Vineyards in Santa Maria Valley AVA. In 2010, Flying Goat Cellars began sourcing grapes from old vines at Bien Nacido Vineyard Block N for Pinot Noir. We now source fruit from the interplanting, clone 115, for our newest expression of bubbles. The vineyard has 12×7 spacing and vertical shoot positioning (VSP) trellis system. Soil type is Elder loam and Elder shaly loam on a 9-15% slope, allowing for great drainage. The Miller family own and farm this vineyard, along with Solomon Hills.

Tasting Notes

Erupting with lively tiny bubbles, this zesty platinum blonde sparkler greets your nose with floral and white peach aromas. The bright acidity is elegantly complemented by notes of dried fruit. Each of the complex and textured layers of this wine coalesce into a clean and refreshing finish with a hint of juniper berry and tangerine. Consider pairing this with a generous helping of caviar or smoked steelhead salmon. Better yet, treat yourself with a glass (or a bottle) as you indulge in your favorite strawberry cheesecake.

Details

Harvest: July 27, 2016 Alcohol: 12.8% by volume

Bottled: June 12, 2017 pH: 3,19

Disgorged: October 23, 2019 TA: .80 g/100ml

Released: November 9, 2019 Brix: 18.8% Clone: Pinot Noir 115 Dosage: 0 gm/L Production: 94 cases Retail Price: \$65