



2020 Goat Bubbles, *Blanc de Noirs* Ampelos Vineyard, Sta. Rita Hills AVA

This is our fifth vintage sourcing fruit for bubbles 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 17, 2020 with 19.6% 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 years of aging, the wine was then riddled by hand to collect all the sediment from the secondary fermentation. This *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 “Midas touch”.

Tasting Notes

The delicate color is reminiscent of rose gold or a David Austen rose. Or perhaps a white raspberry, which could be a lovely garnish in this sparkler. Enjoy the fragrant aromas of fresh apple pie, white peach and spring flow honey on the nose. Delight the palate with hints of apricot and brioche and the freshness of subtle minerality. A long lingering finish will get richer over time. Experience bubbles and brunch at polo with almond croissants (sans powdered sugar) or shirred eggs. Also, Grassy Bar oysters, Sara’s shawarma and Irish cheddar cheese pair well with this tasty bubbles.

Details

Harvested: August 17, 2020
Bottled: July 23, 2021
Disgorged: August 13, 2023
Released: November 11, 2023
Production: 100 cases
Dosage: .20%

Alcohol: 12.9% by Volume
pH: 3.03
TA: .97g/100mL
Brix: 19.6%
Clone: Pinot Noir 115
Price: \$65