



2020 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. We've been sourcing fruit from the vineyard for still wine since 2003, and began sourcing fruit for the first vintage of Goat Bubbles in 2005. Pinot Noir clone 23 is used for the bubbles program 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 was 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

The frisky bubbles of this wine dance on your tongue in sassy flirtation. The lovely conch pink color takes you visually on an undersea dive at a coral reef in Belize. Delight in unripe orange peach on the nose and palate. Ripe lemon also lingers on the nose. Taste the cold wet minerality of river stone and refreshing zest of green papaya on the palate. Pair with apricot danish and almond croissant for a decadent Sunday breakfast. Or enjoy with watermelon salad, coconut shrimp or sushi later in the day.

Details

Harvest: August 19, 2020
Bottled: August 3, 2021
Disgorged: January 2, 2024
Released: February 10, 2024
Production: 225 cases
Retail Price: \$48

Alcohol: 12.7% by volume
pH: 3.11
TA: .84 gm/100ml
Brix: 18.6
Clone: 23
Dosage: .1%