

FLYING GOAT
CELLARS™



MEDIA RELEASE

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Goat Bubbles 10th Anniversary and Release of Brut Cuvée Celebrated with Bubbles Bash at Flying Goat Cellars Tasting Room

Lompoc, CA (March 18, 2015) - [Flying Goat Cellars](#) has been hand riddling, disgorging and bottling *méthode champenoise* sparkling wine since 2005. To celebrate Goat Bubbles' 10th anniversary a new expression is being released for a total of 5 sparkling wine classics. Brut Cuvée is the latest addition to the family of sparklers that also includes Crémant, Rosé, Blanc de Blancs and Blanc de Noirs. Flying Goat will host a Bubbles Bash on Saturday, April 4, 2-5pm at the tasting room, located in the Lompoc Wine Ghetto at 1520 E. Chestnut Court. **Live jazz by So What Kombo** and food pairings by Kate will complement sparkling wine and/or Pinot Noir tasting flights.

Flying Goat is the only Santa Barbara County winery to make sparkling wine in-house each vintage for over a decade. The new release, Goat Bubbles Brut Cuvée, is made from Rio Vista Vineyard Pinot Noir and Sierra Madre Vineyard Chardonnay. Crémant is made from Sierra Madre Vineyard Pinot Blanc, Rosé from Solomon Hills Vineyard Pinot Noir, Blanc de Blancs from Sierra Madre Vineyard Chardonnay and Blanc de Noirs from Clos Pepe Vineyard Pinot Noir.

Sparkling wine flights can be tasted at Flying Goat Cellars Bubbles Bar for \$15. Pinot Noir flights are available for \$10. Tasting Room hours are Thursday-Monday 11am-4pm.



Flying Goat Cellars has been handcrafting vineyard designated Pinot Noir since 2000 and sparkling wine since 2005. Winemaker/Proprietor Norm Yost has over 34 years in the industry. Contact Chief Philosopher/Proprietor Kate Griffith at marketing@flyinggoatcellars.com or 805-737-4628 for more information. Tasting Room is located at 1520 E. Chestnut Ct. in Lompoc.