



**2018 “Cobolorum” Riesling Pétillant Naturel**  
**Kick On Ranch Vineyard, Los Alamos, Santa Barbara County**  
**22ø cases produced**

- ABV: 11.2%
- pH: 2.93
- TA: 1.0 g/100mL
- Vines planted in 2001
- Vineyard soils: Ancient beach & diatomaceous earth, chert, limestone
- Pick date: September 22, 2018
- Brix at harvest: 19.5°
- Hand-picked at sunrise
- Whole-cluster direct-to-press
- Fermentation vessel: Stainless steel tank
- Bottled under crown cap at 1.4° brix to finish primary fermentation
- Native fermentation; bottle-conditioned
- No SO<sub>2</sub> added
- Unfined, unfiltered, not disgorged
- Bottled November 25, 2018
- The Name: Each of our wines from Kick On Ranch bears a Latin name. *Cobolorum* means “goblin,” which is our affectionate nickname for the Riesling vines. This is an alive and very bubbly wine! Social media tag: #NaughtyGoblinBubbles
- The Instructions: **Settle upright until clear, and then chill completely (i.e. overnight) before opening.** An additional 20 minutes **upright** in the freezer or ice bucket should prevent any bubbling out, if you prefer. Natural sediment will rise from the bottom after uncapping, to create the “cloud of delicious.”
- Winemakers: Emily Towe & Jody Brix Towe
- Suggested Retail Price: \$28