



# SPARKLING POINTE

## MÉTHODE CHAMPENOISE



2018 CUVÉE CYNTHIA

75% PINOT NOIR  
25% PINOT MEUNIER

### WINEMAKER NOTES

Cuvée Cynthia Blanc de Noirs blends three clones of Pinot Noir (Dijon 667, 777, and Pommard Clone 4) with Pinot Meunier to display a pale pink hue. Elegant aromatics of cherry, pink raspberry, florals, and pomegranate are highlighted by a bright freshness and a concentrated palate of grapefruit, wild strawberry and blood orange. A vibrant and lingering finish is balanced with a light touch of sugar cookie.

### TECHNICAL DATA

235 Cases Produced  
5 years aging sur lie  
Disgorged 12.4.23  
Alcohol 12.5%  
pH 3.22  
TA 7.99 g/l  
Dosage 8 g/l



BLANC DE NOIRS

Nestled in the breezy and beautiful North Fork of Long Island, Cynthia and Tom Rosicki have dedicated Sparkling Pointe Vineyards and Winery to estate grown sparkling wines produced exclusively in the traditional Méthode Champenoise. Farming 40+ acres of vineyard, planted only with the classic Champagne grape varieties—Pinot Noir, Pinot Meunier, and Chardonnay—each Sparkling Pointe cuvée is an authentic expression of the land and the winemaker's finesse. The rhythmic union of personality and house style, the art of assemblage, and the pursuit of excellence are at the essence of all Sparkling Pointe Wines.

### RELEASE DATE

April 22, 2024

### PRESS

92 Points Beverage Testing Institute

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