SPARKLING POINTE

MÉTHODE CHAMPENOISE



2019 BRUT

1.5L Magnum



50% CHARDONNAY
36% PINOT NOIR
14% PINOT MEUNIER

WINEMAKER NOTES

With a pale golden hue, this lively wine expresses fresh and complex aromas of lemon-lime, apple blossoms, and ripe pear. Vibrant acidity, a firm bead, and persistent effervescence are framed by notes of citrus, yellow apple, and hazelnut. On the palate a symphony of tiny bubbles contributes to a generous and lingering mousse. Elegant and structured, its floral and fruity notes add to its full finish.

TECHNICAL DATA

400 Bottles Produced
4+ years aging sur lie
Disgorged 2.27.25
Alcohol 12.5%
pH 3.15
TA 7.91 g/l
Dosage 6 g/l

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 varietals—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 3, 2025

PRESS

Gold Medal, Best in Class, Regional Trophy
- Champagne & Sparkling Wine World Championships

94 Points Cristaldi & Co.

90 Points Wine Enthusiast

39750 County Road 48. Southold, NY 11971
p. 631.765.0200
www.sparklingpointe.com