



SPARKLING POINTE

MÉTHODE CHAMPENOISE



2020 BLANC DE BLANCS

100% CHARDONNAY

WINEMAKER NOTES

This light-golden-hued sparkling wine presents delicate floral aromas of jasmine, chamomile, and acacia honey. Bright palm fruits, citrus, and Fiji apple are accented by a subtle oceanic minerality. The palate is dry, crisp, and refreshing with a gentle textural weight and lemon-custard flavor to the toasty finish.

TECHNICAL DATA

326 Cases Produced
4 years aging sur lie
Disgorged 12.15.26
Alcohol 12.5%
pH 3.09
TA 7.77 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. Farming 40+ acres of vineyard, planted 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 timeless tradition of Méthode Champenoise. 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

February 21, 2026

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