



SPARKLING POINTE

MÉTHODE CHAMPENOISE



2020 CUVÉE CYNTHIA

60% PINOT NOIR
40% PINOT MEUNIER

WINEMAKER NOTES

Three carefully selected clones of Pinot Noir (Dijon 667, 777, and Pommard 4) are blended with Pinot Meunier to craft this polished sparkler. On the nose, scents of wineberry, honey graham cracker, and pastry crust are a subtle background to bolder black cherry aromatics. A pop of juicy fruit on the palate shows integrated acidity and a fine, creamy mousse lingers on the finish.

TECHNICAL DATA

363 Cases Produced
4 years aging sur lie
Disgorged 5.15.26
Alcohol 12.5%
pH 3.29
TA 5.37 g/l
Dosage 4 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. 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

July 11, 2026

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