



SPARKLING POINTE

MÉTHODE CHAMPENOISE



NV CUVÉE CARNAVAL ROSÉ

53% PINOT NOIR
22% CHARDONNAY
25% MERLOT

WINEMAKER NOTES

This delicate pink bubbly offers aromas of strawberries and whip cream, peaches, cherry and shortbread cookie. Fresh with a light and creamy mouthfeel, notes of juicy watermelon carry a fruitforward palate, highlighted by a steady stream of lively bubbles.

TECHNICAL DATA

1138 Cases Produced
2 years aging sur lie
Disgorged 6.4.24
Alcohol 12.5%
pH 3.23
TA 6.43 g/l
Dosage 13 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 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

June 15, 2024

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