



SPARKLING POINTE

MÉTHODE CHAMPENOISE



2014 BRUT SEDUCTION

49% PINOT NOIR
6% PINOT MEUNIER
45% CHARDONNAY

WINEMAKER NOTES

Discover a super organoleptic profile in this rare mature cuvée. Aging 8 years prior to its disgorgement, this expressive sparkler shows a deep gold color with fantastic aromas of lemon custard, almond croissant, baking spices, and Bosc pear. Well textured and balanced, a palate of red apple, white cherry, and nutmeg proceed a persistant finish.

TECHNICAL DATA

805 Cases Produced
8 years aging sur lie
Disgorged 8.31.23
Alcohol 12.5%
pH 3.04
TA 8.78 g/l
Dosage 6 g/l



PRESTIGE CUVÉE

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

September 30, 2023

PRESS

93 Points James Suckling
93 Points Wine Enthusiast
90 Points Wine Spectator

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