



SPARKLING POINTE

MÉTHODE CHAMPENOISE



2019 CUVÉE CYNTHIA

65% PINOT NOIR
35% 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 delicate sparkler. Despite a soft straw color, scents of black cherry, raspberry, and a subtle herbal note dominate a complex aroma profile. Racy acidity is enhanced by juicy red fruit and Mirabelle plum on the palate with lively bubbles leading into a lasting finish.

TECHNICAL DATA

368 Cases Produced
4 years aging sur lie
Disgorged 3.14.25
Alcohol 12.5%
pH 3.12
TA 8.16 g/l
Dosage 6 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 Champenoise. 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 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 5, 2025

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