



SPARKLING POINTE

MÉTHODE CHAMPENOISE



NV CUVÉE CARNAVAL BLANCS

47% PINOT NOIR
28% CHARDONNAY
23% MERLOT
2% MUSCAT

WINEMAKER NOTES

This is a lovely aromatic sparkler with a soft straw color, lively effervescence and light-medium body. Featuring perfumed scents of mandarin orange, poached pear, and citrus flowers, semi-sweet flavors of honeysuckle and tropical fruits round off a lush and lingering finish. A unique liquor de dosage of estate grown young vine Muscat adds a lift of orange blossom.

TECHNICAL DATA

545 Cases Produced
2 years aging sur lie
Disgorged 10.19.23
Alcohol 12.5%
pH 3.17
TA 8.01 g/l
Dosage 28 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 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

February 19, 2024

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