



SPARKLING POINTE

MÉTHODE CHAMPENOISE



NV ANNIVERSARY CUVÉE

52% CHARDONNAY
35% PINOT NOIR
13% PINOT MEUNIER

WINEMAKER NOTES

This exclusive limited-edition release commemorates the 20th anniversary of Sparkling Pointe Vineyards and Winery. It is bright and fresh, with delightful aromas of apple blossoms, pear, and vanilla cream. On the palate you'll find a vibrant blend of honeycrisp apple, hazelnut, and candied ginger. The wine's firm acidity supports a finish of toasted brioche, enhanced by subtle hints of grilled herbs and poached fruits.

TECHNICAL DATA

236 Cases Produced
3 years aging sur lie
Disgorged 7.12.24
Alcohol 12.5%
pH 3.27
TA 6.48 g/l
Dosage 8 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

August 17, 2024

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