



# SPARKLING POINTE

## MÉTHODE CHAMPENOISE



### NV BRUT NATURE

53% PINOT NOIR  
9% PINOT MEUNIER  
38% CHARDONNAY

#### WINEMAKER NOTES

Made from 50% aged reserve wines and 50% wines from 2019, a bright and lively effervescence and no dosage creates a distinct character in this Brut Nature. The bouquet displays notes of jasmine, pear, white cherry, and citrus zest. The palate, elegant and precise, with over three years aging, has developed a firm mousse and complimentary crisp, dry finish.

#### TECHNICAL DATA

297 Cases Produced  
3+ years aging sur lie  
Disgorged 10.05.23  
Alcohol 12.5%  
pH 3.15  
TA 7.65 g/l  
Dosage 0 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

November 2, 2023

#### PRESS

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