



SPARKLING POINTE

MÉTHODE CHAMPENOISE



NV BRUT NATURE

57% PINOT NOIR
3% PINOT MEUNIER
40% CHARDONNAY

WINEMAKER NOTES

A multi vintage blend of 51% from 2020 and 49% from 2019, a bright and lively effervescence and no dosage creates a distinct character in this NV Brut Nature. The bouquet displays notes of jasmine, white peach and citrus zest. The palate, lively and precise, offers pear sorbet and a zesty lemon twist on the finish.

TECHNICAL DATA

274 Cases Produced
3+ years aging sur lie
Disgorged 10.16.24
Alcohol 12.5%
pH 3.18
TA 7.82 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 15, 2024

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