



# SPARKLING POINTE

## MÉTHODE CHAMPENOISE



### NV CELLAR SELECTION

57% PINOT NOIR  
43% CHARDONNAY

### WINEMAKER NOTES

Demonstrating maturity and complexity, an extended lees aging of 8 years is combined with a liqueur d'expédition addition from special lot reserve wines aged in large format oak casks. The nose features ginger, elderflower, and sweet aromas of roasted hazelnut and almond. On the palate, brioche and lemon curd are accompanied by creamy bubbles that finish on a delightful smoky note with complementary hints of vanilla bean, cherry pie, and apple compote.

### TECHNICAL DATA

85 Cases Produced  
8 years aging sur lie  
Disgorged 11.11.25  
Alcohol 12.5%  
pH 3.29  
TA 7.84 g/l  
Dosage 10 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 14, 2025

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