



SPARKLING POINTE

MÉTHODE CHAMPENOISE



NV CUVÉE CARNAVAL ROUGE

70% MERLOT
30% CHARDONNAY

WINEMAKER NOTES

A deep garnet color and frothy pink mousse is achieved in this sparkling red wine from a one week maceration on the skins of the Merlot grapes. Aromas of red raspberry and bubble gum are complimented by a sweet, smooth palate of cherry, cassis, and plum. Soft bubbles and a touch of tannin provide an appealing sense of structure to the finish.

TECHNICAL DATA

422 Cases Produced
2 years aging sur lie
Disgorged 4.1.24
Alcohol 12.5%
pH 3.19
TA 6.59 g/l
Dosage 27 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

May 23, 2024

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