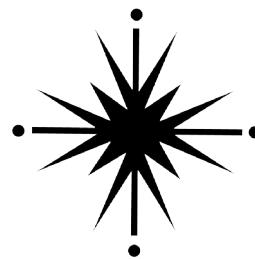


SPARKLING POINTE

MÉTHODE CHAMPENOISE

2007 BRUT SEDUCTION

50% PINOT NOIR, 50% CHARDONNAY



WINEMAKER NOTES

The prestige cuvée of the house, Brut Seduction shows a deep gold color, with fantastic aromas of brioche and toasty almonds. Aging 8 years prior to its disgorgement, this wine delivers an uncommon effervescence with extremely tiny bubbles that tickle and refresh your palate. Wild berry and floral aroma delivers a super organoleptic profile of this rare mature cuvée.

VINTAGE NOTES

2007 was one of the best growing seasons in the history of the North Fork wine region. Spring was moderately warm, summer was moderately hot, with occasional showers. The most notable part of the season was the long, warm, dry Autumn. The days were sunny, the nights were cool, and the grapes were able to ripen slowly, evenly, and completely.

FOOD PAIRING NOTES

The richness and complexity of this wine calls for food of a similar style. Pair with lobster and butter sauce, foie gras, or a creamy mushroom risotto. Also try triple cream cheeses or those featuring a nutty flavor.

RELEASE DATE

October 10, 2016

Varietal	50% Pinot Noir 50% Chardonnay
Appellation	North Fork
Alcohol	12.5%
pH	3.06
TA	8.30 g/l
Residual Sugar	6 g/l
Ageing Profile	8 years on the lees
Cases Produced	470
Disgorged	August 8, 2016



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