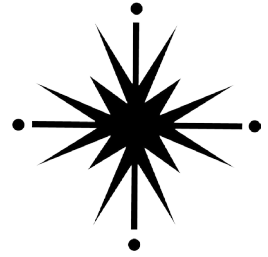


SPARKLING POINTE

MÉTHODE CHAMPENOISE

2012 BLANC DE BLANCS

100% CHARDONNAY



WINEMAKER NOTES

Of a bright gold color, this sparkling wine presents floral aromas of tree blossoms with notes of green apple and melon. Flavors of lemon zest and doughy characters add to its crisp mineral edge. Aged for over 3 years on its fine yeast lees, its toasty flavors enhance its creaminess to the palate. Striking in acidity and dry in style, it finishes elegantly on a lemon rind and biscuit note.

VINTAGE NOTES

A mild winter gave way to an early spring, with the earliest budbreak Long Island has ever seen—roughly two weeks ahead of schedule. Although a late frost occurred in some sites, spring's warm temperatures sped flowering and fruiting, and veraison also occurred well ahead of its normal timetable for the East End. Summer's ample sunshine and heat encouraged fruit development and ripening, leading to an early Sparkling harvest completed the final week of August.

FOOD PAIRING NOTES

The toasty flavors and crisp citrus notes make this wine a great accompaniment to triple cream cheeses, sushi, and shellfish, smoked salmon, and eggs benedict. Garlic favors this wine so try with garlic stuffed mushrooms or Greek cuisine.

RELEASE DATE

December 11, 2016

Varietal	100% Chardonnay
Appellation	North Fork
Alcohol	12.5%
pH	3.27
TA	5.85g/l
Residual Sugar	7g/l
Aging Profile	3 1/2 years on the lees
Cases Produced	278
Disgorged	November 21, 2016



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