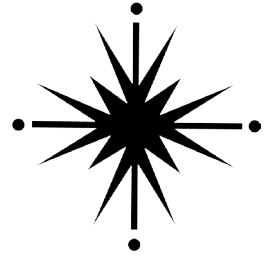


SPARKLING POINTE

MÉTHODE CHAMPENOISE

2013 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 cold, rainy season through June hindered vine development, but near-flawless weather through harvest rescued the vintage. Lots of sun and virtually no rain for the months of July, August, and September, led to overall fruit quality and perfect harvest conditions. One of the best vintages the North Fork has ever seen.

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

September 23, 2017

Varietal	100% Chardonnay
Appellation	North Fork
Alcohol	12.5%
pH	3.18
TA	7.93 g/l
Residual Sugar	6g/l
Aging Profile	3 1/2 years on the lees
Cases Produced	373
Disgorged	August 30, 2017



39750 County Road 48, Southold, NY 11971

631.765.0200

www.sparklingpointe.com