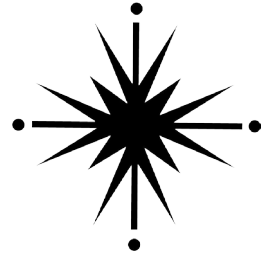


SPARKLING POINTE

MÉTHODE CHAMPENOISE

2013 BLANC DE NOIRS

66% PINOT NOIR, 34% PINOT MEUNIER



WINEMAKER NOTES

Three carefully selected clones of Pinot Noir (667/777/4) are blended with Pinot Meunier to craft this white gold sparkler. An expressive nose features dark cherry p ate de fruit with a touch of bartlett pear. A creamy mousse imparts a sense of finesse and texture, layered with flavors of raspberry, shortbread, and pastry cream. Crisp acidity is complimented by a rich mid-palate and long finish.

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.

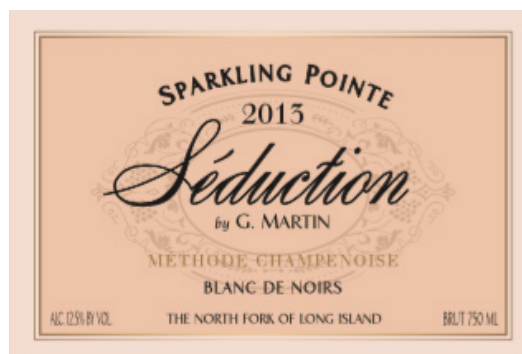
FOOD PAIRING NOTES

The elegance of this wine pairs well with roasted pork, quail, foie gras, and seasonings such as fresh rosemary or lemon thyme. Look to hard aged or nutty cheeses with accompaniments such as hazelnuts and quince paste for the cheese course.

RELEASE DATE

June 19, 2017

Varietal	66% Pinot Noir 34% Pinot Meunier
Appellation	North Fork
Alcohol	12.5%
pH	3.42
TA	6.0 g/l
Residual Sugar	9 g/l
Ageing Profile	3 years on the lees
Cases Produced	267
Disgorged	May 10, 2017



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