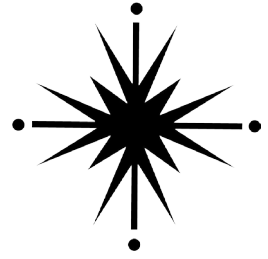


# SPARKLING POINTE

## MÉTHODE CHAMPENOISE

### 2013 TOPAZ IMPÉRIAL

53% CHARDONNAY, 43% PINOT NOIR, 4% PINOT MEUNIER



#### WINEMAKER NOTES

Like its namesake gemstone, the 2013 Topaz Impérial is a light pink color. Ripe strawberry and sour cherry notes on the nose and palate mingle elegantly with savory touches of biscotti. It's dry in style, yet fruity and juicy with brisk acidity. Delicate and persistent, its fine bubbles compose a harmonious ballet.

#### 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 red fruit flavors of this wine along with its creamy, yet toasty complexity make it an ideal compliment to spicy foods. Try with Thai cuisine. Also a great pairing with lobster, crab, or tuna.

#### RELEASE DATE

February 25, 2016

Varietal	53% Chardonnay 43% Pinot Noir 4% Pinot Meunier
Appellation	North Fork
Alcohol	12.5%
pH	3.17
TA	8.29 g/l
Residual Sugar	7 g/l
Ageing Profile	2 years on the lees
Cases Produced	530
Disgorged	February 11, 2016



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