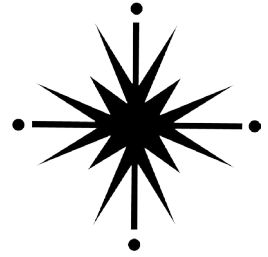


SPARKLING POINTE

MÉTHODE CHAMPENOISE

2014 BRUT

60% CHARDONNAY, 40% PINOT NOIR



WINEMAKER NOTES

With a bright golden color, this lively and effervescent wine expresses fresh aromas of lemon rind, delicious apple, and ripe pear which enlighten its underlying brioche scent. On the palate a symphony of tiny bubbles contributes to a generous mousse. It's crispness compliments its complexity and reveals a creamy and toasty finish. Elegant and structured, its delicate floral and flinty notes add to its vinous expression, a model of harmony.

VINTAGE NOTES

A sunny but cool summer, combined with an unusual scarcity of rain, allowed all varieties to ripen at a leisurely pace with sugars, acids and phenolics in balance.

FOOD PAIRING NOTES

Enjoy the clean, crisp flavors of this sparkler as an apéritif or pair with oysters, sushi, or caviar. It favors clean cheeses like fresh chevre, as well as, sharp, hard cheeses like Parmesan, Piave, or Pecorino.

RELEASE DATE

November 23, 2016

90 Points Wine Enthusiast

87 Points Wine Advocate

Varietal	60% Chardonnay 40% Pinot Noir
Appellation	North Fork
Alcohol	12.5%
pH	3.05
TA	7.05 g/l
Residual Sugar	8 g/l
Ageing Profile	11/2 years on the lees
Cases Produced	2452
Disgorged	November 14, 2016



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