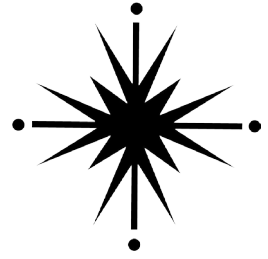


SPARKLING POINTE

MÉTHODE CHAMPENOISE

2014 TOPAZ IMPÉRIAL

51% CHARDONNAY, 41% PINOT NOIR, 8% PINOT MEUNIER



WINEMAKER NOTES

Like its namesake gemstone, the 2014 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 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

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 18, 2017

91 Points Wine Enthusiast

89 Points Wine Advocate

Varietal	51% Chardonnay 41% Pinot Noir 8% Pinot Meunier
Appellation	North Fork
Alcohol	12.5%
pH	3.11
TA	6.45 g/l
Residual Sugar	8 g/l
Ageing Profile	2 years on the lees
Cases Produced	593
Disgorged	November 21, 2016



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