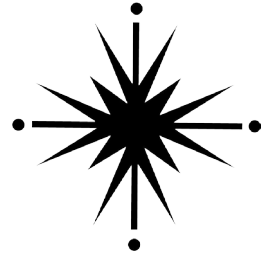


# SPARKLING POINTE

## MÉTHODE CHAMPENOISE

### NV CUVÉE CARNAVAL BLANC

81% CHARDONNAY, 19% PINOT NOIR



#### WINEMAKER NOTES

Cuvée Carnaval Blanc features a pale straw color with a soft, effervescent light-to-medium body. A most aromatic wine, the nose features notes of pear and peach with floral undertones. This is a sweeter cuvée with flavors of strawberry, tropical fruits, and cherry blossom with a lush lingering finish. A unique liquor de dosage that includes 4% Gewürztraminer adds a hint of lychee fruit.

#### VINTAGE NOTES

A non-vintage wine blended with fruit mainly sourced from the 2014 vintage. 2014 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

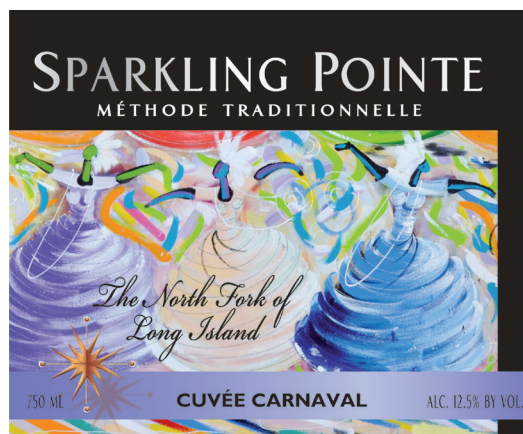
A slightly sweet sparkler that pairs with both savory and sweet dishes. For savory serve with oysters rockefeller, mushroom quiche, or blue cheese. After dinner compliment with fresh fruit and berries or a slice of cheesecake.

#### RELEASE DATE

September 21, 2016



|                |                                  |
|----------------|----------------------------------|
| Varietal       | 81% Chardonnay<br>19% Pinot Noir |
| Appellation    | North Fork                       |
| Alcohol        | 12.5%                            |
| pH             | 3.14                             |
| TA             | 8.4 g/l                          |
| Residual Sugar | 28 g/l                           |
| Ageing Profile | 1 1/2 years on the lees          |
| Cases Produced | 1,561                            |
| Disgorged      | August 23, 2016                  |



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