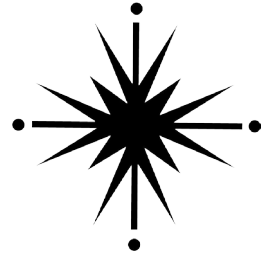


# SPARKLING POINTE

## METHODE CHAMPENOISE

### NV CUVÉE CARNAVAL ROUGE

79% MERLOT, 21% CHARDONNAY



#### WINEMAKER NOTES

A deep garnet color and pink mousse is achieved in this sparkling red from a 5 day maceration on the skins of the Merlot grapes. Aromas of plum, elderberry, and raspberry are complimented by a sweet, smooth palate of cherry, cassis, and cardamom. Cuvée Carnaval Rouge is wildly versatile—pairing with anything from BBQ to pizza. Outstanding with brie and a cherry chutney, or a natural partner to pair with spicy dishes. Enjoy!

#### 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

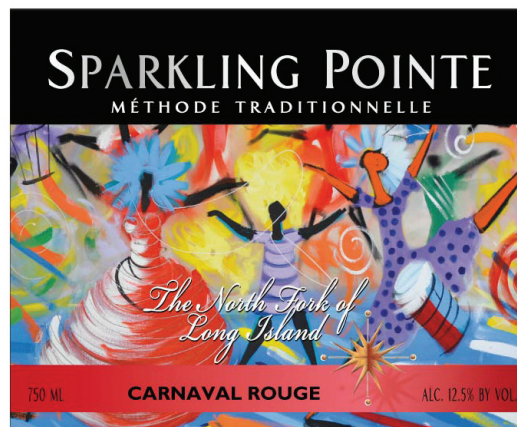
Cuvée Carnaval Rouge is wildly versatile—pairing up with anything from BBQ to hors d'oeuvres. Outstanding with brie and a cherry chutney, or a natural partner to pair with spicy dishes. Enjoy.

#### RELEASE DATE

July 23, 2016



Varietal	79% Merlot 21% Chardonnay
Appellation	North Fork
Alcohol	12.5%
pH	3.59
TA	5.7g/l
Residual Sugar	35g/l
Ageing Profile	1.5 years on the lees
Cases Produced	468
Disgorged	May 25, 2015



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