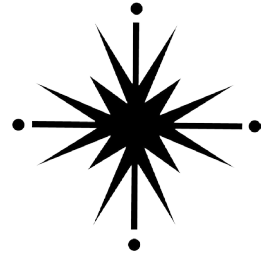


# SPARKLING POINTE

## MÉTHODE CHAMPENOISE

### NV CUVÉE CARNAVAL ROSÉ

77% CHARDONNAY, 23% PINOT NOIR



#### WINEMAKER NOTES

Cuvée Carnaval Rosé is characterized by a pale pink color, accentuated by aromas of ripe strawberry, cherry, and floral notes. The palate shows candied red fruit with a sweetness of brioche and sugar cookie enhanced by the ripeness of the vintage. Lush and fresh, this easy drinking cuvée is a lovely apéritif for summer entertaining. Limited Production

#### 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

Sweet Rosé Sparkling Wines are perfect served as an apéritif, with the meal, or a highlight for dessert. We love this wine with fresh local fruit - think strawberries, raspberries, and blackberries and a touch of whipped cream.

#### RELEASE DATE

Saturday April 15, 2017

Varietal	77% Chardonnay 23% Pinot Noir
Appellation	North Fork
Alcohol	12.5%
pH	3.14
TA	8.4 g/l
Residual Sugar	19 g/l
Ageing Profile	11/2 years on the lees
Cases Produced	438
Disgorged	January 25, 2017



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