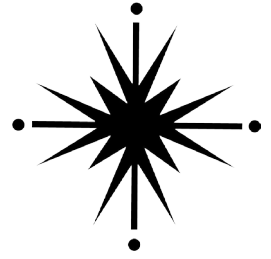


# SPARKLING POINTE

## METHODE CHAMPENOISE

### NV CUVÉE CARNAVAL ROUGE

60% MERLOT, 20% PINOT NOIR, 20% 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 2015 vintage. 2015 Notes: Exceedingly sunny with very few rainy day, warm, not hot, and relatively on the dry side best explains the stellar 2015 vintage. With humidity generally not an issue, and more sun than rain, grapes were small and concentrated with great flavor intensity.

#### FOOD PAIRING NOTES

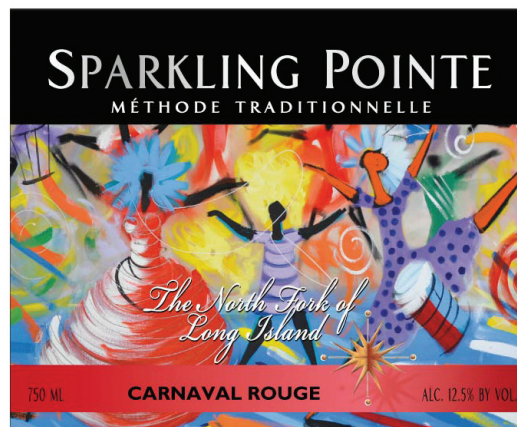
Cuvée Carnaval Rouge is wildly versatile—pairing up with anything from BBQ to hors d'oeuvres. Outstanding with brie and a cherry chutney, or a natural partner to pair with spicy dishes. Enjoy.

#### RELEASE DATE

July 22, 2017



Varietal	60% Merlot 20% Pinot Noir 20% Chardonnay
Appellation	North Fork
Alcohol	12.5%
pH	3.37
TA	6.15g/l
Residual Sugar	30 g/l
Ageing Profile	1.5 years on the lees
Cases Produced	465
Disgorged	June 22, 2017



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