



SPARKLING POINTE

VINEYARDS AND WINERY

SIGNATURE SELECTIONS

Grand Tasting Flight **\$20**

Chocolate Pairing **add \$10**

pairs each wine with Vosges exotic mini chocolates

Take Home a Logo Bottle Stopper **add \$10**

keeps your bottle fresher longer!

Take Home a Logo Flute **add \$10**

enjoy at home in our recommended stemware

CURRENT SPARKLING WINE RELEASES

2014 Brut

Single Tasting	\$ 4
By The Glass	\$ 9
Enjoy Here By the Bottle	\$44
Take Home By the Bottle	\$29
Wine Club	\$26.10

2013 Blanc de Blancs

Single Tasting	\$ 6
By The Glass	\$12
Enjoy Here By the Bottle	\$59
Take Home By the Bottle	\$44
Signature Wine Club	\$39.60

2013 Blanc de Noirs

Single Tasting	\$ 7
By The Glass	\$15
Enjoy Here By the Bottle	\$75
Take Home By the Bottle	\$60
Wine Club	\$54.00

2007 Brut Seduction

Single Tasting	\$ 8
By The Glass	\$18
Enjoy Here By the Bottle	\$87
Take Home By the Bottle	\$72
Wine Club	\$64.80

NV Cuvée Carnaval Rosé

Single Tasting	\$ 5
By The Glass	\$11
Enjoy Here By the Bottle	\$51
Take Home By the Bottle	\$36
Wine Club	\$32.40

NV Cuvée Carnaval Blanc

Single Tasting	\$ 4
By The Glass	\$ 9
Enjoy Here By the Bottle	\$44
Take Home By the Bottle	\$29
Wine Club	\$26.10

NV Cuvée Carnaval Rouge

Single Tasting	\$ 5
By The Glass	\$11
Enjoy Here By the Bottle	\$51
Take Home By the Bottle	\$36
Wine Club	\$32.40

DISTILLED WINE SPIRITS

XO Excellence Brandy

Single Tasting - 3/4oz	\$ 6
Take Home By the Bottle	\$50
Wine Club	\$45.00

LARGE FORMAT BOTTLES

2013 Topaz Impérial Brut Rosé 1.5L

Enjoy Here By the Bottle	\$123
Take Home By the Bottle	\$93
Wine Club	\$83.70

As per New York State Law, sales tax is applied to all Wine Bottle and By the Glass purchases. Tastings are tax free.

THE ART OF MÉTHODE CHAMPENOISE

"Pure symphony of the senses, elegant ballet of tiny bubbles, the perfect harmony between soul and people"

—GILLES MARTIN, WINEMAKER DNO

GRAND TASTING FLIGHT

FEATURED SPARKLING WINES

2014 BRUT

90
PTS

With a bright golden color, this lively and effervescent wine expresses fresh aromas of lemon rind, delicious apple, and ripe pear, which enlighten its underlying brioche scent. On the palate a symphony of tiny bubbles contributes to a generous mousse. Its crispness complements its complexity and reveals a creamy and toasty finish. Elegant and structured, its delicate floral and flinty notes add to its vinous expression, a model of harmony.

60% Chardonnay, 40% Pinot Noir

2452 cases produced - 1 1/2 years aging sur lie - Disgorged 11.14.16

Tech Notes: Alc: 12.5% - pH: 3.05 - TA: 7.05 g/l - Residual Sugar: 8 g/l

2007 BRUT SEDUCTION

92
PTS

The prestige cuvée of the house, this wine shows a deep gold color, with fantastic aromas of brioche and toasty almonds. Aging 8 years prior to its disgorgement, this wine delivers an uncommon effervescence with extremely tiny bubbles that tickle and refresh your palate. Wild berry and floral aroma delivers a super organoleptic profile of this mature cuvée.

50% Chardonnay, 50% Pinot Noir

470 cases produced - 8 years aging sur lie - Disgorged 8.8.16

Tech Notes: Alc: 12.5% - pH: 3.06 - TA: 8.3 g/l - Residual Sugar: 6 g/l

NV CUVÉE CARNAVAL BLANC

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 5% Gewürztraminer adds a hint of lychee fruit.

78% Chardonnay, 17% Pinot Noir, 5% Pinot Meunier

1,010 cases produced - 1 1/2 years aging sur lie - Disgorged 8.23.17

Tech Notes: Alc: 12.5% - pH: 3.01 - TA: 6.94 g/l - Residual Sugar: 28 g/l

NV CUVÉE CARNAVAL ROUGE

A deep garnet color is achieved in this sparkling red wine from a 5 day maceration on the skins of the Merlot grapes. Visually stunning in the glass with a lively pink mousse, the nose features aromas of red plum, elderberry, rose, and raspberry. A sweet palate of cherry, cassis, and cardamom complements the smooth and silky finish. Crisp, refreshing, and absolutely perfect for the Fall season!

60% Merlot, 20% Pinot Noir, 20% Chardonnay

465 cases produced - 1 1/2 years aging sur lie - Disgorged 6.22.17

Tech Notes: Alc: 12.5% - pH: 3.37 - TA: 6.15 g/l - Residual Sugar: 30 g/l

TAKE HOME BOTTLE PROMOTIONS

12 BOTTLES TO GO - SAVE 15%

6 BOTTLES TO GO - SAVE 10%