

# SPARKLING POINTE

VINEYARDS AND WINERY

WELCOME TO THE TASTING HOUSE

## SIGNATURE SELECTIONS

### Grand Tasting Flight **\$20**

a rotating selection featuring four sparkling wines includes a 500ml bottle of Fiji Water

### 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 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 will be 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%**