

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

2014 Topaz Impérial Brut Rosé

Single Tasting	\$ 5
Wine Club	\$36.90

2012 Blanc de Blancs

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

XO Excellence Brandy

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

LARGE FORMAT BOTTLES

NV 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

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. It's crispness compliments 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

91
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 ROSÉ

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.

71% Chardonnay, 18% Pinot Meunier, 11% Pinot Noir

464 cases produced - 1 1/2 years aging sur lie - Disgorged 7.5.17

Tech Notes: Alc: 12.5% - pH: 3.04 - TA: 7.05 g/l - Residual Sugar: 12 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 4% Gewürztraminer adds a hint of lychee fruit.

81% Chardonnay, 19% Pinot Noir

1,561 cases produced - 1 1/2 years aging sur lie - Disgorged 8.23.16

Tech Notes: Alc: 12.5% - pH: 3.14 - TA: 8.4 g/l - Residual Sugar: 28 g/l

TAKE HOME BOTTLE PROMOTIONS

12 BOTTLES TO GO - SAVE 15%

6 BOTTLES TO GO - SAVE 10%