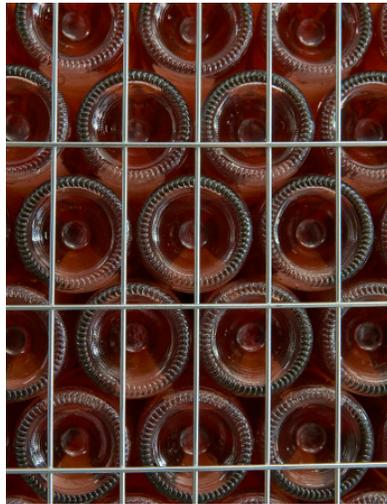


SPARKLING POINTE

MÉTHODE CHAMPENOISE



VINEYARDS • WINERY • TASTINGS • TOURS • WEDDINGS • EVENTS

Founded in 2004 by husband-and-wife Tom and Cynthia Rosicki, Sparkling Pointe is a recognized producer of traditional méthode sparkling wines.

Vineyards and Winery

Sparkling Pointe has dedicated its 40 acres of vineyard to the classic Champagne grape varieties - Pinot Noir, Pinot Meunier, and Chardonnay, and also includes small plantings of Merlot and Muscat. All grapes are hand-harvested and hand-tended by an experienced vineyard crew overseen by North Fork Veteran Steve Mudd.

Sparkling Pointe's state of the art méthode champenoise winemaking facility has helped put Long Island on the map for quality sparkling wine production. Highlights include a 3,000 bottle-per-hour bottling line, a 2,000-bottle gyro pallet riddling machine, a fully automated disgorging line, cross flow filtration system, french oak barrels for reserve wines storage, well-equipped laboratory for wine analysis, and a net zero energy facility where wines rest on tirage before release.

With 30 years of international experience and an accomplished scientific background, Winemaker Gilles Martin blends the classic refinements of the old-world tradition with an adventurous passion for new-world innovation. Born right outside of the Champagne region, Gilles obtained a Masters of Oenology from the University of Montpellier. After his studies, Gilles spent years working for some of the most renowned wineries across Europe and the United States, including Weingut Hans Lang Winery in Germany, Houghton Winery in Australia, Roederer Estate in California, and Delas-Frères in France.

Sustainability

Sparkling Pointe strives to implement sustainable practices in its everyday operations, focusing on conserving resources and reducing greenhouse gas emissions. In 2014, Sparkling Pointe completed the certification requirements set by the Long Island Sustainable Winegrowers Organization using international standards of practices in quality wine-grape production refined for the northeast. As members of the LISW, Sparkling Pointe's vineyard applications are designed to balance viability within the conditions of the Long Island region with input reduction, soil health, water protection, and preservation of biological diversity. The winery also utilizes a zero energy solar-powered building where wines age before release.

Wines

Sparkling Pointe exclusively produces 6,000 cases of traditional méthode sparkling wines annually. The portfolio includes flagship vintage Brut, Topaz Impérial Brut Rosé, Blanc de Blancs, and NV Brut Nature. Prestige wines present Cuvée Cynthia Blanc de Noirs, single-vineyard Boisseau Blanc de Blancs, and tête de cuvée Brut Seduction. The festive Cuvée Carnaval series features white, rosé, and red sparklers blending additions of Merlot and Muscat with higher residual sugar dosage. Sparkling Pointe is proud to have received over sixty 90+ point scores combined from WS, WA, WE, JS out of just over one-hundred releases.