

NV Sparkling Pointe Brut

The NV Brut is a blend of 38% Pinot Noir, 38% Chardonnay and 24% Reserve Wine with 7 grams per liter of residual sugar and an alcohol level of 12.5%. I don't normally review NV bottles that can't be uniquely identified, but since I haven't seen this producer before, it makes a good point of comparison with its pricier sibling reviewed this issue. This is very fine, a harmonious blend with perfect balance, a hint of sugar and smooth texture. Fresh, clean and tasty, it is hard to resist. Make no mistake, though; this is not just a simple, fruity Brut. This shows excellent focus, acidity and grip on the finish. For a winery's NV Brut, it is pretty nice. There were 1,767 cases produced.

Obviously, there's a point to the name here—it's a very sparkling point. All puns intended. Sparklers are the thing here, though. The winemaker here is Gi...

- Mark Squires (June, 2015)

2005 Sparkling Pointe Brut Seduction

The 2005 Brut Seduction was disgorged in May, 2014—a very, very long investment of time for the winery. It is a blend of 57% Pinot Noir and the rest Chardonnay with residual sugar of 6 grams per liter. It seems perceptibly and rather seriously dry. It comes in at 12.5% alcohol. There were 475 cases produced—after that very long time on the lees. I thought this was marvelous, but you do have to appreciate maturing sparklers. If you want something fresher, cleaner, steelier, there are other alternatives in this report, including from Sparkling Pointe. This shows heavy lees influences, a touch of truffle, toasted almond and a dark, burnished demeanor. As it airs out, it evolves and opens, integrating some of those flavors and aromas into the whole. As it warms, it becomes intensely gripping on the finish. There is a lot of bite and power her...

- Mark Squires (June, 2015)