<image><image>

DESCRIPTION

Turn back time to 1952, when in the city of Bethon, France, a 21-year-old man named Gilbert Gruet and his wife Danielle followed their dream of establishing the Champagne producing label of Gruet et Fils.

Thirty-one years later, together with their children, they visited the southwestern U.S. state of New Mexico. The state was sparsely populated and little known to residents of major east and west coast cities. During this trip the Gruets learned that **the state has the longest wine-making traditions in the U.S.- some three centuries old.** Curious and convinced they had discovered a slice of elusive New Mexican magic, the couple purchased a small vineyard. Soon their children Laurent and Nathalie moved to the U.S. and, using the traditional méthode champenoise technique, began producing sparkling wine exclusively from Pinot Noir and Chardonnay grapes.

Laurent has remained the winemaker at Gruet Winery since 1987 (now based in the city of Albuquerque). Within the past three decades their annual production has jumped a hundred fold. Wine Spectator Magazine ranked their Brut as one of the year's top 100 value wines, Bon Appétit praised it as a 'crisp, dry, elegant sparkler' and Martha Stewart's Living Magazine mentioned the merits of their sparkling rosé.

Laurent Gruet spoke about his craft. Laurent: "I was born in Bethon in Champagne, France in 1965 and grew up there. Worked with my dad four years, then moved to New Mexico at age 20. We decided to make sparkling wine. People thought we were crazy. It doesn't matter where you are, whether in California or New Mexico or whatever state, the wine speaks for itself. I brought my knowledge from Champagne and tried to mix it up with New Mexico—as far as the climate and the soil go—to try to make the best wine possible, the closest to being a Champagne.

"We sold Gruet step by step to restaurants. Eventually, we showed my wine in New York, and now all the sommeliers like it. They like the price and Gruet grew. From 2000 cases, we went to 200,000 thirty years later, but with the same conviction that quality is number one. Fifteen years ago, we were chosen as the best sparkling wine in America. We had to go to London and get the trophy."

"The goal was to grow well in America, and after that go to exports. During the next decade exports are going to be big for us. We didn't explore the export business enough before because we didn't have enough wine. Asia? That market is going to explode, and also South America. Brazil is one of the biggest importers of French Champagne. So, we have many options. Export in the next ten years is going to be big growth for Gruet."

"I've brought my wines to the Champagne region of France many times. Three times I brought some Blanc de Blanc vintage there and we had a blind tasting with winemakers. Of course, they love their wine. But here were 13 Champagnes with one Gruet in there. One time my wine came second, the other time it came third out of all these grand crus. For me, that was the best award ever. For *Wine Spectator* and Robert Parker to praise the wine is great, but deep down, when I show my wine to people from Champagne, who are professional, and have the wine showing top of the list? I'm pretty excited. Price-wise, the number one Champagne costs five times that of Gruet."

"Gruet is still a baby—30 years old. That's nothing in wine years. I hope to live long, because I love what I do." Now, Gruet Winery was purchased by Precept Wine of Seattle, Washington.

GRUET WINERY BLANC DE NOIRS NV

New Mexico is where it all started for Gruet's American venture. Bone-dry sandy soils, very high elevations, a dramatic day-to-night temperature swing for great acidity and a history of monastic winemaking dating back more than 400 years make this a special region.

In order to ensure outstanding consistency year after year, Gruet sources its grapes from various vineyards in different regions of the United States: New Mexico, Washington, and California. In Washington, a significant resource for grapes, they are able to take advantage of Gruet's sister wineries' estate vineyards in the Columbia Valley.

Just as in Champagne, France, where the grapes are often selected from multiple vineyards in the region, sourcing from several states leads to a more complex wine. Different terroirs bring different components to the final blend. For example from New Mexico, Gruet gets rich fruit flavors and from Washington, Gruet achieves bright acidity. This cross-state blending truly establishes Gruet as the genuine American Sparkling Wine.

With high elevation, sandy loam soils, and sweeping winds to naturally keep away pests and thin the canopy for greater flavors, New Mexico's desert landscape proved the ideal starting ground for Gruet Winery.

Tasting Notes

Nose:

A fine salmon color, aggressive mousse, and lovely fruity wine with plenty of immediate charm and toasty aromas.

Palate:

This sparkling is complemented by a rich, round mouth feel on the palate. There is an explosive juicy flavor of raspberry. It finishes with a layer of cream and pleasant, warm toastiness.

Pairing:

Incredibly versatile and pairs with all styles of food and Valentine's Day chocolate!

Winery Website: Gruet Winery

Fun Facts

Elegant and focused, with creamy vanilla and apple aromas and rich yet crisp flavors of baked pear and cinnamon bread. – **Wine Spectator 90 Points**



