

GRUET

Albuquerque, NM

www.gruetwinery.com



Laurent & Nathalie
Gruet, brother & sister.



“U.S. Producer of the
Year in 2010”

—International Wine & Spirits
Competition, London, England



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United States of America

New Mexico

OVERVIEW

In 1983, the Gruet family was traveling through the Southwestern part of the United States, and while in New Mexico discovered vineyards planted by some fellow Europeans. The land was inexpensive and the opportunity golden.

In 1984, Gilbert Gruet, whose Champagne house, Gruet et Fils had produced fine Champagne in the Champagne region of France since 1952, made the decision to plant an experimental vineyard, exclusively with Pinot Noir and Chardonnay grapes. His children, winemaker Laurent and daughter Nathalie, and family friend Farid Himeur then relocated to the great state of New Mexico to begin their American wine-making adventure. The first wines were released in 1989 to astounding acclaim and success.

“ ‘We started very small, we didn't know if it was going to work,’ Ms. Gruet said. ‘I think my father was living his dream through his children. He had a pioneer spirit, a spirit to start something totally oddball in the middle of nowhere.’

They went from producing 2,000 cases of wine in 1989, to 100,000 cases a year now, doing everything but the growing in a 45,000-square-foot plant in Albuquerque. The French and New Mexican wineries now produce about the same amount of wine, the Gruets said. (Their other two siblings, twin sisters, stayed in Champagne and now run the operation there.)

The New Mexican branch of the family said that they have found the climate here even better for grapes than in Champagne; the days can be very hot, but the nights, as much as 30 degrees cooler, slow the maturation process in what would otherwise be a short growing season. The arid air that wards off rot also helps with the wine's consistency, Laurent Gruet said, adding that they use no pesticides on the vines.” - from *The New York Times*, July, 2010

WINES — All sparkling wines are made by the traditional Champagne method

Brut American

Crisp, and full-bodied sparkling wine with a developed rich complexity and a fine mousse.

Brut Blanc de Noirs American

A plump, juicy wine with a tickling mousse, bursting with aromatic allure & red fruit tones.

Rosé American

A beautiful, shimmering wine full of flowers, red fruits, and a lingering, lip-smacking finish.

Sauvage Blanc de Blancs New Mexico

Bone-dry with very little dosage, loaded with white flowers, lemon curd & a long finish.

Extra Dry Blanc de Blancs New Mexico

An off-dry cuvée that has a laurel-tinged sweetness balanced by a vibrant acidity.

Demi-Sec American

Slightly sweet, this creamy wine is dreamy with spicy food or as an aperitif.

Vintage Blanc de Blancs New Mexico

Light citrus filled body mixes with a touch of cream and a burst of minerality on the finish.

Available by special order:

Chardonnay New Mexico

Pinot Noir “Cuvée Gilbert Gruet”

ACCOLADES

“One of America's greatest wine buys.” **Jancis Robinson, JancisRobinson.com**

“If there is a better sparkling wine made in America or anywhere for that matter—that deliver this kind of quality at that low a price, I haven't tasted it.” **Matt Kramer, Wine Spectator**

“Best Value sparkling wine in the U.S. under \$30” **The Wall Street Journal**

““The blanc de noirs received one of my highest ratings. Even the non-vintage Brut was excellent... this is a winery that merits attention...” **Robert Parker, The Wine Advocate**

Listed as one of the “Top 100 Wines of the Year” in both 2011 and 2012” **Wine Spectator**

Varieties: Chardonnay, Pinot Noir, Syrah

Total Acreage: 150 acres

Average Production: 120,000 cases

