



GRUET Winery



2006

BLANC DE BLANCS

Méthode Champenoise

GRUET



GRUET MÉTHODE CHAMPENOISE BLANC DE BLANCS 2006

Our vineyards, which produce the grapes for the Gruet Blanc de Blancs, are located in Engle, New Mexico at an elevation of 4300 feet. It is made from grapes that come from the oldest Chardonnay vines in our vineyard. This classic Blanc de Blancs is refined and elegant, and is a reflection of the Gruet style perfected at Gruet et Fils, our original winery in Béthon, Champagne, which was established in 1952 by a true visionary—the late, great Gilbert Gruet. Gilbert's son, Laurent Gruet, carries on the family tradition, showcasing his expertise and artful love of winemaking in this New Mexico-born, world-class brut sparkling wine. Aged for a minimum of 36 months, the Blanc de Blancs usually spends closer to between four and five years en tirage as it is only disgorged when the demand dictates. It has won many prestigious awards over the years at major wine competitions.

WINEMAKER'S NOTE: LIKE THE GRUET ET FILS BLANC DE BLANCS FROM THE CÔTES DE SÉZANNE OF FRANCE'S CHAMPAGNE REGION, THE GRUET BLANC DE BLANCS 2004 IS ELEGANT AND COMPLEX WITH A CREAMY TEXTURE AND A VERY FINE MOUSSE. AROMAS AND FLAVORS OF PEAR/PEAR LIQUEUR, GOLDEN DELICIOUS APPLES, AND TOASTY BRIOCHE, WITH HINTS OF LEMON, GRAPEFRUIT, DELICATE FENNEL, HAZELNUT, HONEY, AND A TOUCH OF EARTHY MINERALITY. SUPERB BALANCE AND EXCELLENT ACIDITY WITH A LONG, REFINED FINISH. DRINK NOW OR CELLAR THROUGH 2014.

Since the release of our first wines in 1989, the Gruet Winery has earned an international reputation for producing superb méthode champenoise sparkling wines from our vineyards, which are at an elevation of 4300 feet in southern New Mexico. The sandy-loam soil, the underlying sub-soil of caliche (a limestone-like calcium carbonate deposit), and the combination of warm, sunny days and cool, high-desert nights provide the perfect growing conditions for Chardonnay and Pinot Noir.

Hand-picked, the grapes for Gruet sparkling wines are harvested at the optimal time in mid-summer to achieve just the right balance of ripe fruit flavors and piquant acidity. Consistency of style is maintained by blending wines from different vineyards and harvest years for our non-vintage sparkling wines, while the limited-production vintage sparkling wines express the particular characteristics of each year in which the grapes are grown.

In the early 1990s, Gruet's success in the sparkling wine market inspired winemaker Laurent Gruet to produce still wines from Pinot Noir and Chardonnay that are crafted in the Burgundian style. Fermented and aged in French oak, Gruet Chardonnay has bright fruit aromas and flavors that are accented by subtle oak nuance, and it has a lovely straw color which deepens to a radiant golden hue. The Pinot Noir, which is open-top fermented and then aged for ten to fourteen months in French oak, is characterized by intense aromas and flavors of black cherry, plum, and floral notes. It finishes with a juicy-berry, mineral edge.

VARIETAL COMPOSITION:	100% CHARDONNAY
EN TIRAGE:	36 MONTHS (MINIMUM)
PH:	3.07
ALCOHOL:	12%
ACIDITY:	79 PPM
RESIDUAL SUGAR:	0.8%
CLONES:	C5
MALOLACTIC FERMENTATION:	NONE
BUDBREAK:	END OF APRIL
FLOWERING:	MID- JUNE
HARVEST:	EARLY TO MID AUGUST
VINEYARD SPACING:	10 FT ROWS / 5FT BETWEEN VINES
FILTERING:	DIATOMAEIOUS EARTH
FINING:	STERILE PADS

NOTES: _____

