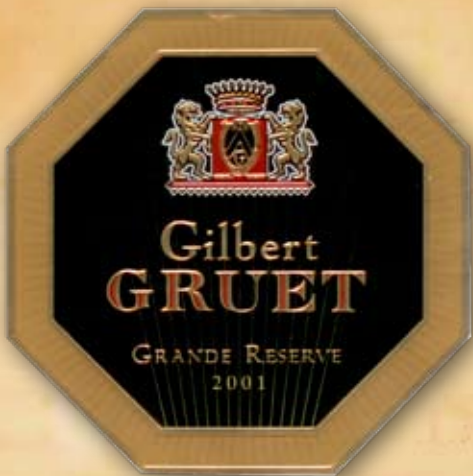




GRUET Winery



GRUET MÉTHODE CHAMPENOISE GRANDE RESERVE 2001

The vineyards that produce the grapes for the Gilbert Gruet Grande Reserve are located in Engle, New Mexico at an elevation of 4300 feet. Made from free-run juice that comes from the oldest Chardonnay vines in the vineyard, this rare style of sparkling wine is made like the tête de cuvée champagnes of Krug and Bollinger: the wine is fermented and aged in French oak before going to prise de mousse. It is aged en tirage for a minimum of five years, and the result is a dazzlingly complex sparkling wine that can hold its own with many of the greatest wines of Champagne. It has excellent potential for long aging due to the great concentration of fruit and the underlying framework of acidity. The Grande Reserve is truly a masterpiece!

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.

WINEMAKER'S NOTE: THE GILBERT GRUET GRANDE RESERVE I DEDICATE TO MY LATE FATHER, GILBERT GRUET, WHO TAUGHT ME MANY THINGS, INCLUDING HOW TO MAKE GREAT CHAMPAGNE. THE GRANDE RESERVE 2001 IS MADE FROM 85% CHARDONNAY AND 15% PINOT NOIR THAT IS BARREL-FERMENTED. FRUITY, FLORAL AROMAS WITH HINTS OF PEAR, CASSIS, AND HONEYSUCKLE LEAD TO A COMPLEX ARRAY ON THE PALATE: PEAR, APPLE, CASSIS, AND RASPBERRY FLAVORS WITH THE CLASSIC TOASTINESS OF FIVE YEARS AGING EN TIRAGE.

VARIETAL COMPOSITION:	100% CHARDONNAY
EN TIRAGE:	5 YEARS MINIMUM
PH:	3.09
ALCOHOL:	12%
ACIDITY:	78 PPM
RESIDUAL SUGAR:	0.8%
CLONES:	C5 (CHARDONNAY) MARTINI AND 777 (PINOT NOIR)
MALOLACTIC FERMENTATION:	NONE
BUDBREAK:	END OF APRIL
FLOWERING:	MID JUNE
HARVEST:	EARLY TO MID AUGUST
VINEYARD SPACING:	10 FT ROWS / 5FT BETWEEN VINES
FINING:	DIATOMAOBOUS EARTH
FILTERING:	STERILE PADS

NOTES: _____

