



Wine Club Tasting Notes

June 2008

Gruet Brut Rosé

New Mexico

This is quite possibly my most favorite Wine Club offering ever. Why? Because I loooove bubbly. Almost any (quality) sparkling wine will do. Had a bad day? Nothing like a glass of sparkling stars to pick you right back up. Had a great day? Well, high time to celebrate with the greatest celebratory libation ever invented. Speaking of celebrating, there is one point I would like to make. I have never understood people out there who think Champagne and other sparkling wines are only meant to be consumed on special occasions. In my opinion, any day on the right side of the grass is special enough to raise a glass and toast to me. Often, many people claim bubbly gives them a headache. Let me go ahead and spell it out for you...enough booze of any kind – *especially* if it's cheap – will give you a headache, and I guarantee you the eight cocktails you sucked down at that last wedding reception while dancing like a lunatic is more to blame than the one glass of sparkling wine you consumed while there. One other thing to keep in mind is Champagne and sparkling wines are some of the most food-friendly wines there are. Not to mention the fact that this time of year when it's so Godforsaken HOT, bubbly is a hella lot more refreshing than a glass of Cabernet. (Not that I'm knocking Cabernet.)

Enough of the mini-rant, let's talk about the first sparkling wine in your bag. In 1983, the Gruet family was traveling through the Southwestern part of the United States, and while in New Mexico met a group of European winemakers who had successfully planted vineyards in Engle, near the town of Truth or Consequence, 170 miles south of Albuquerque. The land was inexpensive and the opportunity golden. In 1984, Gilbert Gruet, whose Champagne house, Gruet et Fils had produced fine Champagne in Bethon, France, since 1952, made the decision to plant an experimental vineyard, exclusively planted to 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 rest, you could say, is history.

The Gruet selection we've chosen for this month happens to be quite possibly my favorite in their portfolio. It has a lovely, bright floral bouquet with hints of strawberry, raspberry and cherry. On the palate, it is rich and fruity in a dry, Brut

style. The flavor of berries continues on the palate, revealing more strawberry, raspberry, cherry. If you're looking for a fun, festive wine to celebrate being alive, look no further! Pair this wine with a plate of fresh berries, hard or soft cheeses or smoked salmon. What the hey, drink it with caviar. It is truly a delight.