

WINE RECOMMENDATION



Gruet Winery

NV Methode Champenoise Blanc de Noirs Brut (New Mexico)

An attractive salmon color introduces a sparkler with a lively mousse and striking Pinot Noir raspberry aromas. Aged for 24 months en tirage, it developed a complex flavour profile of berry fruits, a soft, velvety and creamy texture and exciting toasty notes. Full of charm and elegance, this sparkler finishes with loads of raspberry juiciness.

Since 1989, when Gruet launched its first 400 cases of sparkling wine made by the Champagne method, it has grown to more than 80,000 cases with distribution in 47 states. At its price point, it offers hefty competition to most domestic sparklers.

Because of its sprightly mousse and solid fruit core, it harmonizes well with smoked salmon canapés as an aperitif or with a first course of poached salmon and either a dollop of dill or basil mayonnaise. Serve it blind, then ask your wine aficionado friends where they believe its origins are. If they say, New Mexico, offer them a second glass because they're darn good!

Reviewed March 4, 2008 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Gruet Winery](#)

Vintage: NV

Wine: Methode Champenoise Blanc de Noirs Brut

Appellation: [New Mexico](#)

Grape: [Pinot Noir](#)

Price: \$13.50

THE REVIEWER



Eleanor & Ray Heald

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.