



2012

Cuvée Danielle Grand Rosé

MÉTHODE CHAMPENOISE

Founded in 1984, Gruet Winery specializes in Méthode Champenoise sparkling wines. Family owned and run, the New Mexico-based winery produces Pinot Noir and Chardonnay-based sparkling wines and a small collection of still wines, with roots originating from Gilbert Gruet's Champagne house in Bethon, France.

Our vintage wines are our most prestigious wines. Made only when we have a particularly great harvest, these wines reflect the complexity and richness from the best grapes of the vintage. The wines are aged for a minimum of three years.

WINEMAKING

Dedicated to our tireless and spirited matriarch of the Gruet family, Cuvée Danielle features the very best free-run Chardonnay married with our finest barrel-aged Pinot Noir. The result is in one of our most sought after vintage wines.

TASTING NOTE

Gruet Cuvée Danielle Grand Rosé Vintage 2012 is rich scarlet in color with a fine mousse texture and a bevy of small bubbles. On the nose, notes of cassis on the nose mingle with a hint of pear from the Chardonnay. A rich and complex mid palate with notes of black cherry and a touch of toast and creaminess is complimented by green apple notes and a long, crisp finish.

AGING REGIME

6 months oak (first fermentation), 3 years minimum en tirage

VARIETY BLEND

90% Chardonnay
10% Pinot Noir

pH 3.08 **ACIDITY** 76 ppm

ALC 12% **RS** 0.8% g/L

FINING
Sterile Pads

FILTERING
Diatomaceous Earth

PRODUCTION
1736 6 packs

PROUDLY PRODUCED IN NEW MEXICO