BUBBLE CLUB  
August 2022

When a noted importer of quality Mexican wines brought us a sample of the Cetto Brut wine, we had just one word for him….”YES!” After years of hunting we finally found a South of the Border selection worthy of you, our great customers.

Then the creative juices started flowing….Mexico, Mexico, NEW Mexico! I remembered a high-quality sparkling wine producer in New Mexico - Gruet. The winemaker had stopped in the shop a few years ago. I was smitten by this Frenchman who left his family’s Gruet Champagne house in Bethon, France in 1984 to find the perfect Champagne-style terrior in America.

Gilbert found New Mexico. Bone-dry sandy soils, very high elevations, a dramatic day-to-night temperature swing for great acidity and a 400 year history of monastic winemaking.

Now Gruet is under Winemaker Cyril Tanazacq. He combines the best traditions of Méthode Champenoise\* production with cutting-edge technology. He describes his style as “a mix of passion and patience.”

After enjoying Gruet over the years, my son ventured to New Mexico, visited the tasting room and discovered the Sauvage selection. While built to appeal to a young audience this racy wine speaks to a classic Northwest palate with bright acidity that pairs perfectly with oysters and sushi.

Enjoy!

**NV Sauvage**A bone-dry sparkler, pale straw in color with a delicate but persistent mousse. The aromas of bright mineral and citrus notes tickle the nose followed by touches of green apple, lemon and grapefruit. The finish is structured, flavorful and long

92 points, Gold, Sunset International Wine Competition  
91 points James Suckling  
90 points International Wine Review  
90 points Tasting Panel

**Cetto Brut**This is a rare specialty and a wonderful taste experience from the Valle de Guadalupe in Baja California. Made from Colombard grapes this selection is pale yellow, transparent and with an extraordinary brilliance, very flamboyant, with a presence of a fine and constant mousse. Pleasant and fresh scents of toast notes. On the palate it is an elegant wine, fine and fresh, with firm acidity and a fine and delicate bitterness.

Méthode Champenoise\* also know as the traditional method, is a sparkling wine production method whereby wine undergoes a second fermentation process in the bottle to produce carbon dioxide—the engine behind that soft, bubbly mouthfeel in sparkling wine and Champagne.