



# NEW MEXICO SPARKLING BRUT

72% Chenin Blanc, Ludwig Farms

18% Listan Prieto, Cervantes Farms

10% Pinot Meunier, Los Ranchos de Albuquerque Vineyards

ABV: 12.5%

pH: 3.24

TA: 7.0 g/L

Bottled: 04/2026

Winemakers: Laurent Gruet & Sofian Himeur

Case production: 450 cases

## WINEMAKERS NOTES

New Mexico's 2024 harvest was defined by record heat and below-average rainfall, pushing the vineyards to deliver grapes of remarkable concentration. Handpicked from select vineyards across the sun-soaked south, the fruit was transported to Albuquerque and whole-cluster pressed, gently coaxing out the juice while preserving freshness. The juice was settled for 48 hours in climate-controlled stainless steel tanks before being racked and inoculated with specialized yeast strains chosen to enhance its character. After fermentation, the wine was racked again, meticulously blended, and spent 12 months on tirage — allowing the flavors to fully develop before reaching the bottle.

## TASTING NOTES

This sparkling wine dazzles with its golden hue and fine, persistent bubbles that dance on the palate. Bright aromas of zesty lemon, almond, and crisp green apple intertwine with hints of semi-sweet grapefruit, offering a delightful balance of flavors from the first sip to the last.

## SERVING SUGGESTIONS

The crisp, lively bubbles make this an excellent choice for pairing with light appetizers and fresh salads. Our team loves it with caviar on a potato chip.