

# BLUET

## **BDN** BANGOR DAILY NEWS

Sam Scipiani, September 2020

The childhood friends [Michael Terrien and Eric Martin] grew up in Maine and reunited as young adults in California. Terrien was working as a winemaker there and Martin, a writer, would help during the annual harvest. The friends would regularly visit Maine, usually during the late summer, when wild blueberries dotted roadside fields. Terrien began seeing the iconic fruit through winemakers' eyes. "When we think about the wild blueberry — the fact that it emerged 10,000 years ago as the ice sheet pulled off Maine and the Atlantic deposited marine sediment, fossilized creatures, diatoms, plant material — that is the exact same thing that we say when we talk about Champagne" Terrien said.

## **The Boston Globe**

Astrid Lium, March 2019

"Bluet is not intended to emulate traditional grape wine, but rather it is forging a unique identity and providing a fresh experience for wine drinkers. Although this tart beverage is currently considered a regional delicacy, that may change as it expands beyond its Maine roots.

## **The New York Times**

Eric Asimov, August 2019

"It's this iconic fruit of Maine, and we know there's a cipher, a geography, that's written into it," [Terrien] said. "It's got to make something that speaks of this place."

## **FOOD & WINE**

Ray Isle

"I like its crispness, the low alcohol level, and the intense blueberry character it offers without sweetness. Seems like an ideal summer possibility for drinking by the water in Maine, actually, which is where I am every August. I think Bluet would also be a great aperitif/cocktail hour drink."