

Davis Family Vineyards

2002 Gusto Malbec

Always go for the GUSTO! (pronounced GOOSTO) – Words to live by...that being said, in making the GUSTO, I go to the far corners of the globe! GUSTO is my international brand started in 1997, to produce wines from grapes that have distinct personalities when they come from a very specific location and climate.

Like the Sauvignon Blanc many of you have experienced from the Marlborough region of New Zealand and this Malbec; which comes from high in the foothills of the Andes Mountains outside the town of Mendoza in Argentina. Malbec is a grape that grows in a few wine regions of the world, but is rarely bottled by itself. It is always used as a blending grape.

For example, in the Bordeaux region of France it is in most of the great wines, but only in small percentages to add a spicy element, helping give complexity to the Cabernet or Merlot. In some areas it is added because of its dark color and/or to add richness in lighter vintages. But in these high desert vineyards, some as high as 4500 feet above sea level, it takes on a very complete and delicious personality. The year-round snow pack in the peaks of the Andes Mountains sends down dry, cool breezes every afternoon to slow down the vines, lengthening the ripening and making the growing season very long; much like the coastal influence in my California vineyards. Maybe so much that the grapes would not even ripen here in California or France by the time the winter rains begin. But in Argentina the area is high desert and the risk of rain after harvest is very low so the growers can wait and wait, letting the grapes hang on the vine achieving great complexity and richness and letting the tannins in the wine become very silky. The Malbec achieves the very spicy and rich character it shows in the other areas of the world while also hanging long enough to get a juicy black cherry and berry side and wonderful mouth coating textures and still keep the bright acidity, too. Another great feature of this Malbec is that it drinks beautifully at release yet blossoms gracefully with age too. Since Argentina is in the Southern Hemisphere their summer is during our winter and the grapes ripen in April instead of October.

I first went to work a volunteer harvest there in 1997 and made my own Malbec from grapes in these mountain vineyards in Mendoza in 1999. Our 2000 GUSTO Malbec was named as one of the "TOP 100 WINES OF THE YEAR" by *Beverage Testing Institute*! I only make about 300 cases of the wine and it always goes quick.

It is important to savor this one even more than all the rest!! Why? Because with going to New Zealand for Sauvignon Blanc in March, and then home again to check on the vineyards, then off to Argentina in April...no matter how fun it has become...I have chosen to narrow my focus; and this is the last GUSTO Malbec. Unfortunately some great things do come to an end. Love and enjoy this unique wine in the setting that drew me to Argentina almost as much as the Malbec and that is with a warmth and passion for life, spending time at the table with great friends and family. Because of the unfortunate economic conditions for my friends in Argentina, I have been able to reduce the price from \$30 to \$25 on this vintage for my friends here in America. The wine will be gone, and I mean forever, in the next month so if you like it call Annie and as a "**Friend of the Family**" enjoy an additional 10% off the already special \$25 dollar price.

Enjoy this delicious Malbec and remember to always go for the GUSTO!!

Davis Family Vineyards

52 Front Street, Healdsburg CA 95448

Phone: 707-569-0171 Fax: 707-569-0181 Toll Free 1-866-338-9463

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