

Davis Family Vineyards

2002 GUSTO Sauvignon Blanc

Why? ... That's the common response when we first tell wine lovers that I travel over 20,000 miles a year to craft Sauvignon Blanc...**WOW!** ...Is the response after everyone then tastes the explosive flavors of our GUSTO Sauvignon Blanc from New Zealand! Then comes ...How? How is this uniqueness and intensity created? That answer comes in two parts.

First, Marlborough, the area of New Zealand where I create the GUSTO Sauvignon is at the northern tip of New Zealand's southern island. The soils are rich and high in calcium from the sea. This exposure from the coast also keeps the temperatures cool to allow a long growing season allowing more time for interesting, complex flavors to develop. Rolling hills, and steady breezes from the famous Cook's Straight keep the area dry through most of their summer. This combination seems to create a climate suited perfectly for the full-flavored style of "Sauvy", as the Kiwis call it, to thrive.

The second reason for the rich, intense flavors is the artisan approach I have been able to create over the years of working in this area. Within the Marlborough region there are several smaller sub-appellations...I have discovered that the fruit from each of these tiny valleys has it's own subtle personality traits. With this knowledge I have created a plan that gives us the best complexity, balance and consistency each year. I source a portion of our grapes each year from one of the sub areas known as the Brancott area. The Brancott area is the coolest of the vineyards I use in New Zealand, and always keeps very high, crisp acidity and holds flavors that resemble fresh herbs and lemon and lime fruit character. The sugars from the Brancott are always lower at ripeness making for lower alcohol in that wine. I have also discovered a small area in Marlborough that gets just slightly warmer, that area is known as Rapaura. The grapes in the Rapaura area evolve to have more grapefruit, passion fruit and other more exotic, tropical aromas and flavors. The sugar levels in the Rapaura area also get slightly higher and the acidity is slightly less than the Brancott; this makes for a little more body and lush mouth feel. I ferment and age each area separately, then return a few months later and craft final blend that uses and highlights the best from each region. Striving for perfect balance and complexity.

I hope you will see that the result is a wine with a great array of fresh fruit layers, highlighted by the distinct personality of Sauvignon's herbal notes; with crisp acidity that is refreshing as well as round and lush on the palate. GUSTO was created because of special places that manifest special wines when a magical combination of grape and climate are put together. We have received many accolades and awards for this wine, but my true judge are those of you that support my efforts. Please enjoy this with the knowledge of what goes into a wine that sells for only \$18! (or 10% less for you members of the **Friends of the Family** Wine Club!)

The refreshing qualities of this wine make it great to enjoy at the end of a summer day, but I always mention what a great wine it is for Thanksgiving as well... the flavors are rich and full but never too overpowering for delicate Holiday flavors like turkey, stuffing, mashed potatoes and the rest; not to mention the soups, salads or appetizers...and the turkey sandwiches we graze on for days afterwards.

Davis Family Vineyards

52 Front Street, Healdsburg CA 95448

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

©Davis Family Vineyards