

Davis Family Vineyards

2007 GUSTO Sauvignon Blanc, Marlborough, New Zealand

It is finally here! The new GUSTO Sauvignon Blanc has finally arrived! Your shipment of this crisp delicious wine usually marks the peak of summer – I time the wine to be at your beck and call for poolside lunch or picnics...OOPS – That's what I wanted but it just would not happen...As you know I make this wine in New Zealand – my favorite place to grow Sauvignon Blanc, and I have been making my own there since 1999, and working in wineries there since 1997 – this grape in this place is magical.

I am always there for the Harvest, crush, fermentation and then when the wine is resting in tank I return home – that happens in March. I return to New Zealand over the summer (their winter) to work with the wines, now more complex with new flavors unfolding, during this visit I put my final blend of the two vineyards I source my grapes from – one very coastal which is the bright acidity and fresh herb notes, one a little warmer with more body and the rich grapefruit and citrus tones, - at that time I usually bottle **and label** at the same time – then I put the wine into a temperature controlled cellar to give time for those flavors to meld and then release it the following summer...BUT GUY IT'S OCTOBER?? – I know, but as you can see, the GUSTO got a face lift – a new label!...*which I am very happy with*, **but** this year when I went down to New Zealand to bottle, the new label I designed was not ready – the wine was, so I bottled it – but the printing company I use in Auckland had been sold and our project was lost in the shuffle – the labels were to be waiting at the winery when I arrived – my friends at the winery assumed I was bringing the labels so no one called me.

Long and short, the wine was bottled without the label, and put into the cellar to rest. My plan was to get the label secured this year in March during the 08 harvest but the pace of the harvest was hectic and I ferment the wine at a very cold temperature, to preserve the beautiful aromas, which makes it go very slowly and I only had time to focus on the new wine before returning home in early April. So this 2007 waited patiently in the cellar for me to return in July when I bottled (and labeled) the 2008 and labeled this wonderful 2007 all at that time. Over the month of September it was floating to you in a refrigerated container, dancing through customs and finally can grace your table this Fall. I know it sounds a bit confusing and ridiculous – but I have to say the wine is absolutely delicious and its new attire makes it more part of the Davis **"Family"** yet still holding some of those familiar traits of its 10 year past. I am including a great recipe for a fall lunch/brunch idea that is amazing with this wine an very quick and easy to make – but as most of you know Sauvignon Blanc is also a great Thanksgiving wine because it doesn't overwhelm the delicate turkey and it's array of flavors and bright citrus character enhance all the side dishes as well.

Enjoy your fall!

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