



GUSTO

MALBEC

The Philosophy

Gusto Malbec is a project of passion and pleasure from California (Russian River) grape grower and winemaker Guy Davis. Guy has visited vineyards & wineries in dozens of appellations around the globe. After seeing and tasting the Malbec being harvested in the high-desert vineyards of Mendoza, Guy knew he had to make wine there. Guy's wine expresses the unique terroir that each grape varietal can achieve, creating a hedonistic blend that is still very serious in style. This wine is his expression of the best that Argentina's grapes can offer.

The Details

Vintage:	2002
Varietal Composition:	91% Malbec, 9% Bonarda
Vineyard Locations: (Department-District)	Lujan de Cuyo - Perdriel, Rivadavia - Los Campamentos
Avg. Vineyard Elev.:	3,050 feet
Avg. Age of Vines:	35 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	11 months in 50% new French, 50% 1-year-old American oak barrels
Fining:	None
Filtration:	None
Alcohol:	13.5%
pH:	3.7
T.A.	5.45
Total Case Production:	500 cases

Tasting Notes/Food Pairing Suggestions

Opaque red color. Mesmerizing aromas of blueberries, red currants, and dark chocolate. Layers of flavor unfold as it hits the palate, with cassis and red currants, spice and a hint of sweet tobacco, and a seemingly endless finish with mouthwatering fruit. This is truly a connoisseur's wine with a structure and balance that suggests it will reward further aging. Pairs well with a wide range of foods including grilled or roasted beef, grilled or roasted pork, veal, rabbit, medium-strong cheeses, cream-based pasta sauces, and dishes prepared with wild mushrooms. An amazing food wine.

About the Name/Label

Gusto is the Spanish word for "taste" or "pleasure", and also the nickname given to Guy by his Spanish-speaking vineyard workers in California. The name started as Gustavo, a proper Spanish name, but once his helpers saw his affinity for food, wine and good times, it soon became "Gusto". Guy tries to experience winemaking life to the fullest by working three harvests every year (California, Argentina, New Zealand), and in each hemisphere. The tile on the label is reminiscent of the beautiful tiles found in many of the public squares in the City of Mendoza, especially those of the Plaza Espana.