



LUCA

SYRAH

The Philosophy

Laura Catena has a vision of creating a new breed of Argentine wines: small quantities, artisan quality, and true to their individual terroirs. She starts with some of Argentina's best fruit from low-yield, high elevation vineyards. State-of-the-art winemaking and oak aging (primarily French) elevate the wines to a quality level demanded by true wine connoisseurs. The final varietal blends deliver power along with complexity and finesse. They are the ultimate expression of rigorous vineyard management, viticultural experimentation, strict irrigation controls, skilled winemaking, and a quest for quality at any cost.

The Details

Vintage:	2002
Varietal Composition:	90% Syrah, 10% Malbec
Vineyard Locations:	Agrelo, Perdriel, La Consulta
Avg. Vineyard Elev.:	3,020 feet
Avg. Age of Vines:	18 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	No press wine
Oak Regimen:	12 months in 30% new French and 70% second-use French barriques
Fining:	None
Filtration:	None
Alcohol:	13.5%
pH:	3.45
T.A.	5.80
Total Case Production:	800 cases

Tasting Notes/Food Pairing Suggestions

Aromas of toasty oak. Rich, lush, and mouthfilling on the palate. Deep fruit flavors of blackberry jam, black cherry and hints of sweet oak. L³—lush, long and loveable. Not French Syrah, not California Syrah—truly Argentine Syrah, with the Malbec lending some nice additional complexity. Pairs well with grilled or smoked meats such as beef, pork, and lamb, Italian herb-roasted chicken, and dishes prepared with mild cheeses or wild mushrooms.

About the Name/Label

Luca is named after Laura Catena's son. The family crest (the McDermott family) that appears in the label's background is that of Laura's husband, Dan. Laura is continually inspired by the synthesis of cultures in her own family, and this international inspiration infuses the style and quality of her wines.