



LUCA

CHARDONNAY

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 is a pioneer in Mendoza for working closely with small growers to grow very high quality grapes from some of Argentina's best 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 & experimentation, strict irrigation controls, skilled winemaking, and a quest for quality at any cost.

The Details

Vintage:	2005
Varietal Composition:	100% Chardonnay (100% barrel-fermented, 100% malolactic)
Vineyard Locations:	Tupungato, Gualtallary
Avg. Vineyard Elev.:	3,710 feet
Avg. Age of Vines:	13 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	Whole-cluster
Oak Regimen:	12 months in 50% new & 50% 1-year French barriques, aged sur lies
Fining/Filtration:	Light fining & very light filtration
Alcohol:	13.5%
pH:	3.26
T.A.	5.32
Total Case Production:	1000 cases

Tasting Notes/Food Pairing Suggestions

Beautiful pale-gold color with enticing aromas of lemon crème, baking spices and some tropical notes. The aromas carry through to the palate, and are joined by hints of tropical fruit, spiced baked pear, and a stony/mineral flavor that creates a stylish wine that seems part New and part Old World. Finishes long with just a kiss of oak. This Chard has a lot of flavor, but manages never to lose its balance. Pairs well with most fish, lobster, crab, chicken, and even many pork preparations. Particularly recommended with dishes using sautéed wild mushrooms or butter sauces.

About the Name/Label

Luca is named after Laura'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.