



# LUCA

## PINOT NOIR

### **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 wines and 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:	2006
Varietal Composition:	100% Pinot Noir
Vineyard Locations:	Gualtallary (Tupungato)
Avg. Vineyard Elev.:	4,710 feet
Avg. Age of Vines:	14 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	No press wine
Oak Regimen:	12 months in 60% new French and 40% second-use French barriques
Fining:	None
Filtration:	None
Alcohol:	13.9%
pH:	3.68
T.A.	5.4
Total Case Production:	400 cases

### **Tasting Notes/Food Pairing Suggestions**

Beautiful medium-red color and aromas of wild strawberries, saddle leather and grilled nuts. A complex Pinot with notes of leather, spice, and cherry/raspberry confiture on the palate. Amazing aroma and pure Pinot flavor for such a young-vine Pinot. Pairs well with foods such as lamb chops, grilled salmon, roasted duck or chicken, and game birds. Pinot lovers may just go ahead and drink it all by itself!

### **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.

