



# LUCA

## “Laborde Double Select”

### The Philosophy

Laura Catena is a pioneer in Mendoza for partnering with small, independent growers to produce the highest quality grapes from some of Argentina’s top low-yield, high-elevation vineyards. Perhaps her most distinctive is the Laborde vineyard. Over half a century ago, inspired viticulturist Luis Laborde created what may be the world’s only vineyard created by “double massal selection” across two continents. Laborde first traveled through France’s Rhone Valley and brought back a selection of the best mix of Syrah vines (not clones) back to Mendoza. After planting them in a local research vineyard and tracking each vine’s quality, he again selected the best of the best individual vines to plant in his own 10-acre vineyard in the Uco Valley.

Laborde’s belief, shared among other leading viticulturists, was that vines lose much of their identity when reproduced through clonal selection (exact copies of DNA) since they originate from just one single vine. When a vineyard is planted from a mass selection of similar vines, but not copies, of the same variety, it adds a subtle diversity and complexity of flavors to the finished wine, much the same as brothers and sisters add flavor and interest to a single family.

### The Details

Vintage:	2007
Varietal Composition:	100% Syrah
Vineyard Locations:	La Consulta
Avg. Vineyard Elev.:	3,500 feet
Avg. Age of Vines:	45 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	No press wine
Oak Regimen:	12 months in 50% new French and 50% second-use French barriques
Fining:	None
Filtration:	None
Alcohol:	14.5%
pH:	3.68
T.A.	5.10
Total Case Production:	1000 cases

### Tasting Notes/Food Pairing Suggestions

Dense purple color. Aromas of toasty, smoky oak, forest floor and baking spice. Rich, lush, and mouthfilling on the palate. Deep fruit flavors of blackberry jam, blueberry, black cherry, ground black pepper and hints of sweet/spicy oak. L<sup>3</sup>—lush, long and loveable. Pairs well with grilled or smoked meats such as beef, pork, and lamb, 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.

