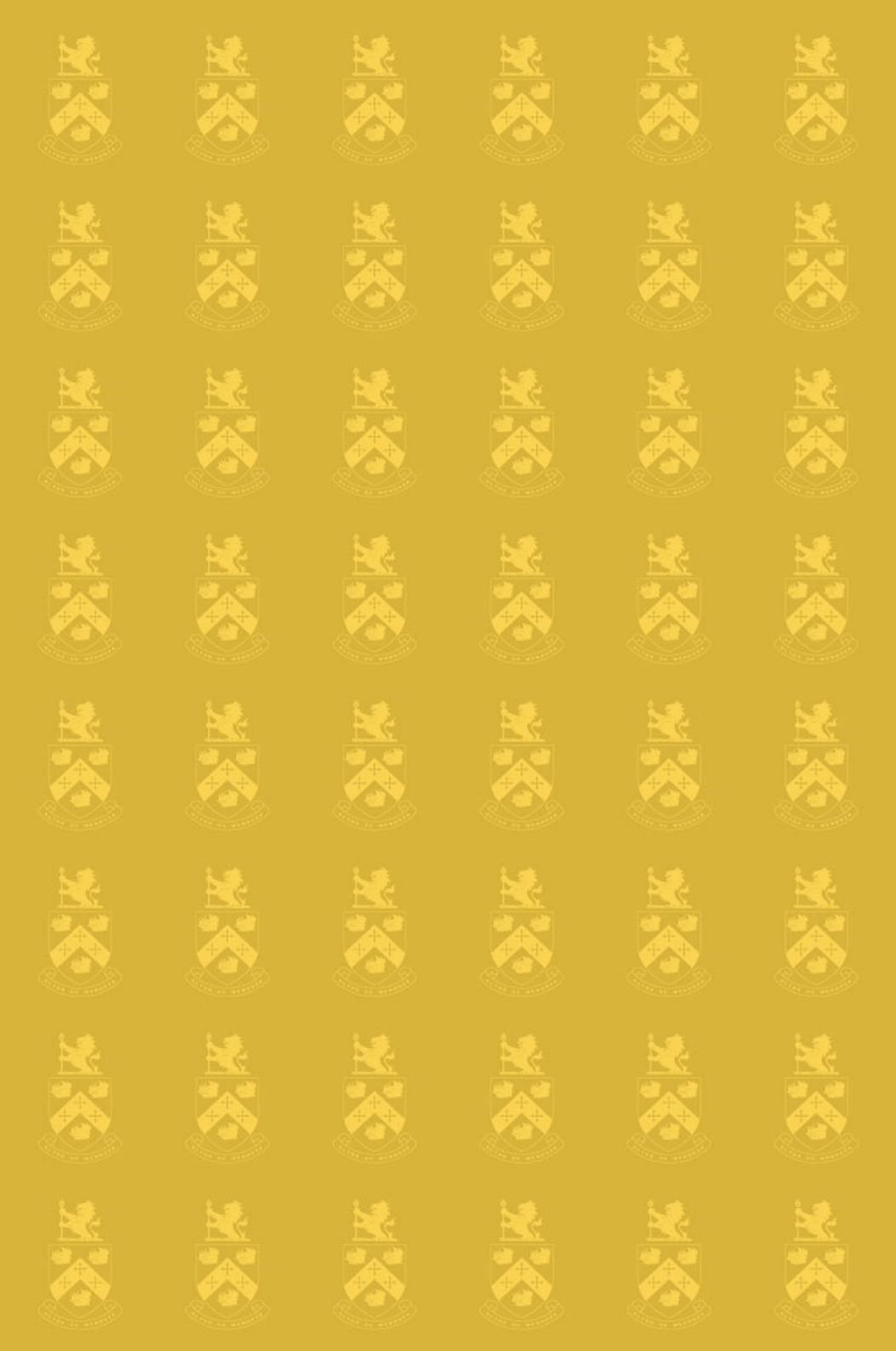




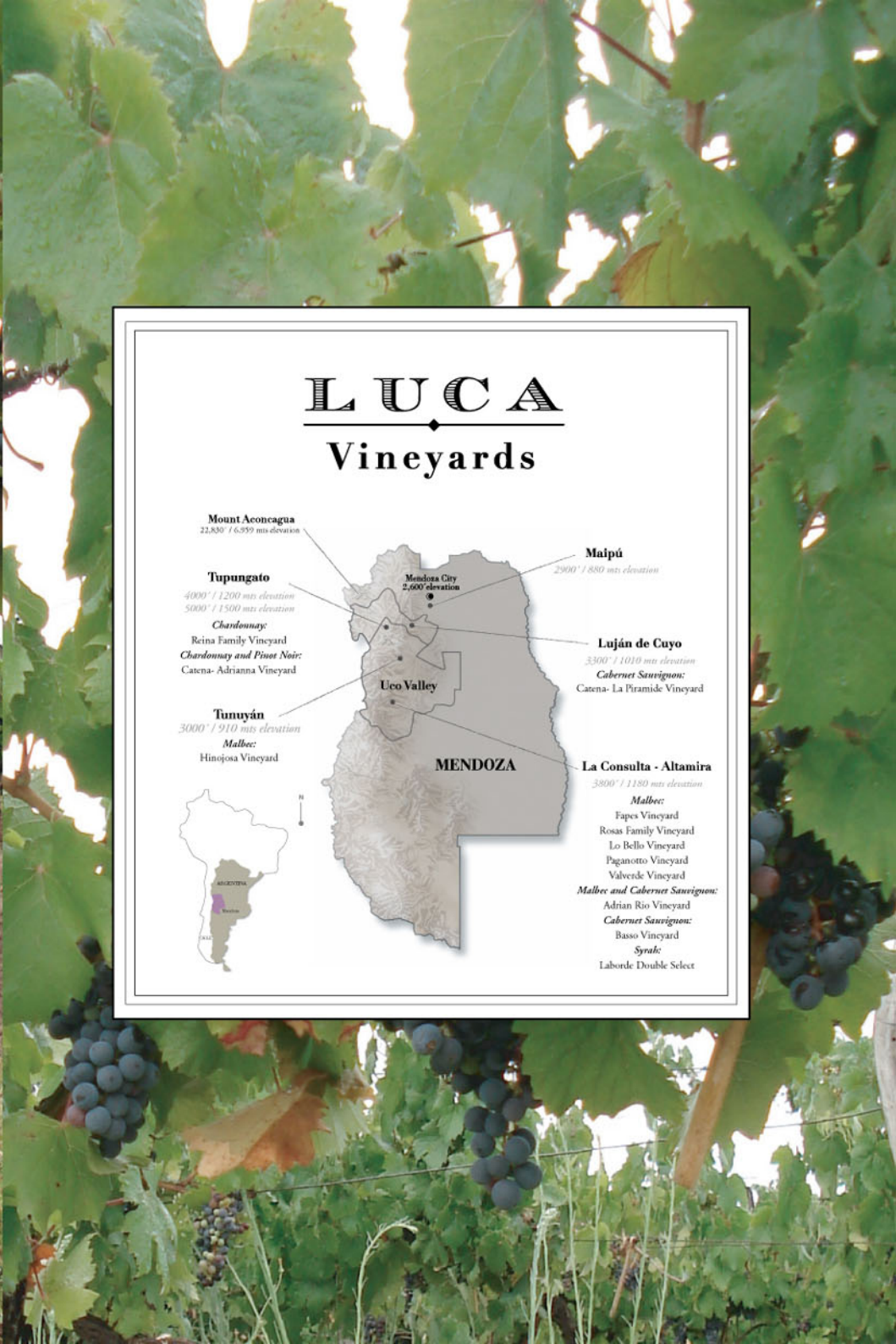
LUCA

www.lucawines.com

info@lucawines



The Luca wines are a labor of Love



LUCA

Vineyards

Mount Aconcagua
22,830' / 6,959 mts elevation

Tupungato
4000' / 1200 mts elevation
5000' / 1500 mts elevation
Chardonnay:
Reina Family Vineyard
Chardonnay and Pinot Noir:
Catena- Adrianna Vineyard

Tunuyán
3000' / 910 mts elevation
Malbec:
Hinojosa Vineyard

Mendoza City
2,600 elevation

Maipú
2900' / 880 mts elevation

Uco Valley

Luján de Cuyo
3300' / 1010 mts elevation
Cabernet Sauvignon:
Catena- La Piramide Vineyard

MENDOZA

La Consulta - Altamira
3800' / 1180 mts elevation
Malbec:
Fapes Vineyard
Rosas Family Vineyard
Lo Bello Vineyard
Paganotto Vineyard
Valverde Vineyard
Malbec and Cabernet Sauvignon:
Adrian Rio Vineyard
Cabernet Sauvignon:
Basso Vineyard
Syrah:
Laborde Double Select

LA VIDA LUCA

Though Laura Catena might wear scrubs in San Francisco, back in her homeland, at the tip of South America, she's one of the most important winemakers in Argentina's burgeoning fine-wine industry. She consults for her family's brand, Bodega Catena Zapata, and also has her own wine label, Luca, which has achieved cultlike status. Somehow, at 39, she manages to be both a winemaker and a doctor at UCSF. (Oh, and the mother of three young children with her husband, Dan, who's also an ER doc.)

Named for her oldest son, Luca is the first brand dedicated to showing the potential of Argentina's old vines. The country has a wealth of old vineyards, "but for forever they were only used to make bulk wine," says Laura. "Everyone thought that to make fine wine, you needed to plant your own vineyards, because the farmers would never be trusted to cut yields and prune enough to make great wine. I thought, I don't have 50 years, and I want old vines." So she found a way to persuade some growers to cut crops and produce better grapes. The results are the amazing wines of Luca, which have become hot commodities here, in Argentina, Brazil and, of all places, Denmark. Under the Luca label, Laura makes several different varietal wines, all with impeccable balance, excellent concentration and extraordinary grace. They may be the finest wines coming out of Argentina today.

by Jordan Mackay

San Francisco 7 X 7 Magazine, March 01, 2007





It was over a decade ago that I found myself traveling between San Francisco (U.S.) and Mendoza (Argentina), practicing and teaching Emergency Medicine in the U.S. and working for my family winery in Mendoza.

In February 1998, I and one of the viticulturists I work with stopped to visit a vineyard in the district of La Consulta in the Uco Valley, where I knew there were many small, family-owned, old-vine Malbec vineyards. We met the owner who proudly told us that he was the only person older than 100 in the area, and he graciously offered us a mate (Argentine tea traditionally shared in a social setting). After a walk through his beautiful vineyard, he poured us his home-made Malbec as he carved a few slices of jamon from the big leg of cured pork that was hanging in his basement. When I found out that the grapes from this magnificent 80 year old vineyard were being sold in bulk, I became determined to make a wine that would honor the exquisite flavors of these old vines. And so Luca Winery was born. Choosing the name was easy; it was my newborn son's.

At that time, very few Argentine winemakers believed a great wine could be made from purchased grapes. Growers mistrusted the big wineries, and the wineries did not think that growers could be persuaded to reduce yields and care about quality over volume, which would be necessary to achieve top-quality wines. After meeting with many of these multi-generation growers, hearing their passionate stories about family and survival in rough economic times, and tasting their extraordinary grapes, I was convinced that I could make great wines from these small, family vineyards.

It was not easy at first, because trust never is. The yield reduction that Luca wines required was beyond anything that the growers could imagine, and they feared the economic consequences. But after ten years, I can confidently say that our growers all consider themselves part of the happy Luca family, and I of theirs. We are farmers and families together.

Laura Catena



"The growers mistrusted the big wineries, and the big wineries did not think that growers could be persuaded to reduce yields and care about quality over volume."



Varietal Composition: 100% Malbec
Vineyard Locations: Altamira, La Consulta
Avg. Vineyard Elev.: 3,200 feet
Avg. Age of Vines: 48 years
Rootstock: Ungrafted
Harvest Method: Hand-harvested
Oak Regimen: 12 months in 100% new French barriques
Fining: None
Filtration: None
Total Case Production: 400 cases (3 packs)

My family has produced wine in Argentina for four generations. Luca wines were born from my desire to highlight the fruit of a few very special old vine, family - owned vineyards located throughout the high altitude wine country of Mendoza. For many years I sought to make a Malbec that would be so rich and concentrated that people who drank it would dream of coming to Mendoza. After the birth of my two sons, Luca and Dante, I also dreamed of having a daughter whom I would name Nico, after my great grandfather. This is the story of Nico by Luca Malbec from high altitude Mendoza. May your dreams, like mine, also come true. *Lana Catena*



Over half a century ago, inspired viticulturalist Luis Laborde created a Syrah vineyard unlike any other in the world through his "double selection" method.

Laborde traveled France's Rhone Valley to bring a mass selection of the best Syrah vines (not clones) to Mendoza. Once planted, the best of the best was again selected to create his own Uco Valley vineyard. This wine shows the juicy, rich, complex, aromatic, and concentrated character of this exclusive vineyard.



Variety: 100 % Syrah. Vineyard sources: Altamira. Hand harvested. Aged for 12 months in 100 % French oak.



My family has produced wine in Argentina for four generations. Following the birth of my first child, Luca, I was determined to create my own legacy of small-production Argentine wines that would proudly stand among the finest wines in the world—and the Luca wines were born. With the birth of my second child, Dante, I realized the magic that happens from an addition to a family. Blending Malbec with our excellent Cabernet Sauvignon seems to have the same effect.

The magic of a child's kiss—in our case, the Beso de Dante or "Dante's Kiss".

Variety: Cabernet Sauvignon, Malbec. Vineyard sources: Altamira, Vista Flores and Agrelo. Hand harvested. Aged for 12 months in 100 % .



Incredible **color**—could use in an inkwell!! Loads of spicy red fruit and black cherry cola aromas with notes of **rose petal** and **cocoa**. The red berry and black cherry flavors really **pop** on the palate as the wine has both good depth and very lively acidity that leads to an incredibly long finish. A bottom note of **black licorice** keeps the mouth watering, too! This one is a teenager at the moment, and should age very well (and won't talk back when you don't give it the car keys!) Pairs well with foods such as venison or wild game, steak, pork, all types of lamb, and medium cheeses. A very **flexible** wine due to its concentration and balance.

MALBEC

Variety: 100 % Malbec. Vineyard sources: La Consulta and Altamira. Hand harvested. Aged for 12 months in 100 % French oak.

PINOT NOIR

“There is not much quality Pinot Noir coming out of Argentina at this point but Laura Catena has managed to turn the trick with the 2006 Luca Pinot Noir. The fruit was sourced from a vineyard at 4700 feet of elevation and aged for 12 months in French oak, 60% new. Dark ruby in color, it offers a superb perfume of smoke, cedar, mineral, violets, and black raspberry. Velvety-textured, sweet, and concentrated, it is a stunning example of Argentina's potential with Pinot Noir. I cannot think of another Pinot this good at this price point making it an awesome value.”

The Wine Advocate **93 points**. December 2007

Variety: 100 % Pinot Noir. Vineyard sources: Gualtallary and Tupungato. Hand harvested. Aged for 12 months in 100 % French oak.

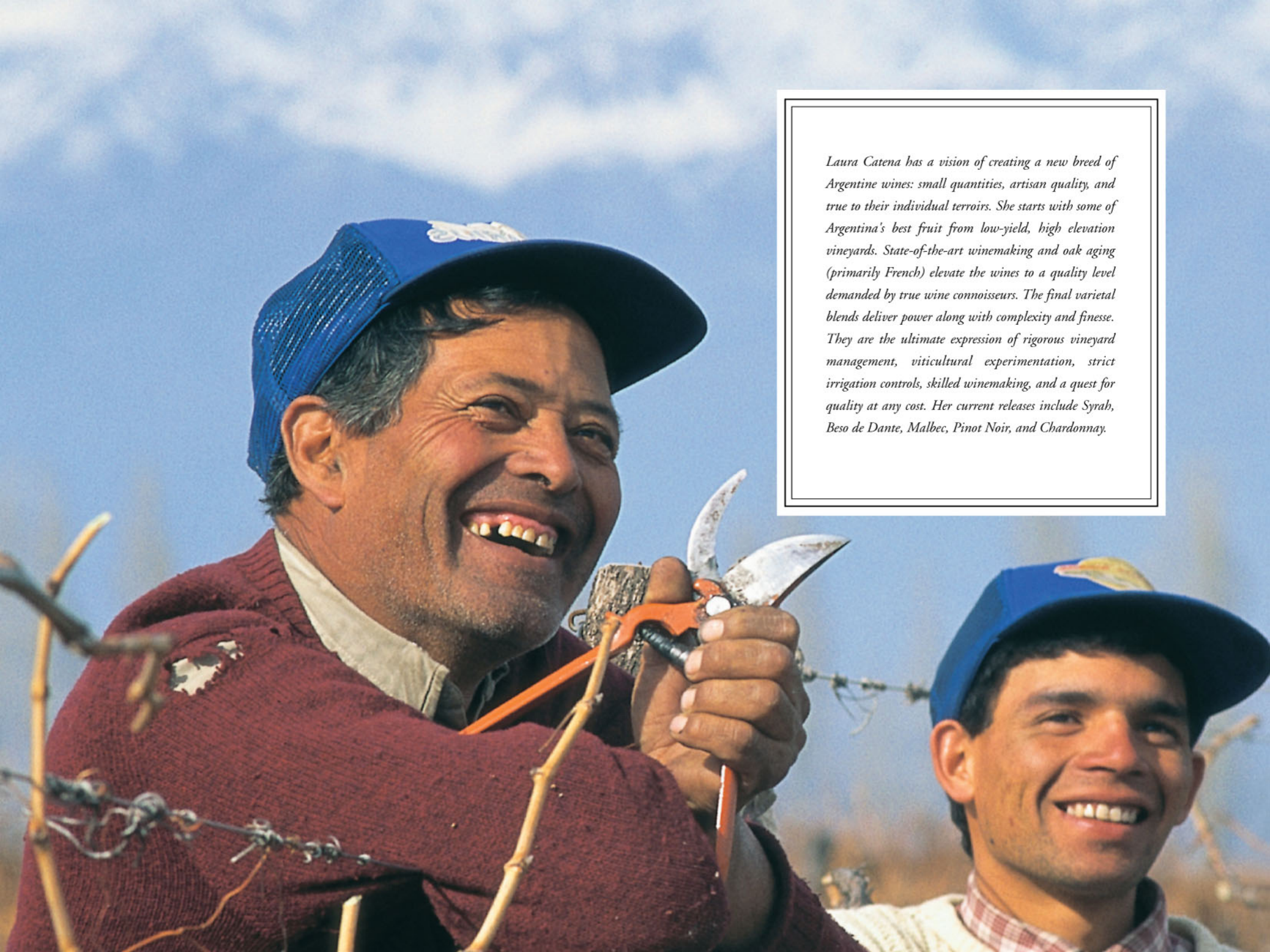
CHARDONNAY

“2006 Luca Chardonnay is annually a candidate for Argentina's finest Chardonnay, the primary competitor being Catena Zapata. The 2006 Chardonnay was aged for 12 months in French oak, 50% new. It is light gold in color with a superb aromatic display of spicy oak, mineral, butterscotch, poached pear, and tropical fruits. Medium to full-bodied, it is smoothly textured with outstanding depth and concentration and a lengthy finish. It blows away most white Burgundies and California Chardonnays at twice the price.”

The Wine Advocate **92 points**. December 2007

Variety: 100 % Chardonnay. Vineyard sources: Gualtallary and Tupungato. Hand harvested. Aged for 12 months in 100 % French oak.





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. Her current releases include Syrah, Beso de Dante, Malbec, Pinot Noir, and Chardonnay.



“I can confidently say after ten years, that our growers all consider themselves part of the Luca family, and I of theirs. We share in the joy of a new member of the family as well as in the sadness of a harvest lost to hail. We are farmers and families together.”

Laura Catena



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.
