

CHARDONNAY G-LOT



WINE STATS

WINE Luca G-Lot Chardonnay 2011
APPELLATION Tupungato (Uco Valley)
CASE PRODUCTION 2,500 cases/9 liters
AVERAGE VINEYARD ELEVATION 4,710 feet
AVERAGE AGE OF VINES 21 years
ALCOHOL % 14.0%
CLOSURE natural cork
PH 3.26
TA 6.2
SRP \$32.00

VITICULTURE

VINEYARD Gualtallary
ORIENTATION N-S
SOIL(S) Alluvial, gravelly with limestone deposits in the top soils
CLONE(S) 75/96/148
ROOTSTOCK(S) S04
HARVEST DATE(S) first week of March
YIELD PER PLANT 1.6 kg/3.5 lbs
PLANTS PER ACRE 2,000 plants/acre
VINEYARD SPACING 6.6 ft between roads & 4.9 ft between plants
VITICULTURE - CANOPY MANAGEMENT thinning shoots & light leaf removal
WATER MANAGEMENT drip irrigation
TRELLIS SYSTEM vertical
GREEN HARVESTING yes; depending on the yield

WINEMAKING

WHOLE CLUSTER / CRUSHED-DESTEMMED 100% whole cluster
COLD SOAK no
FERMENTATION LENGTH 15 to 20 days
YEAST(S) USED native
PUMPOVERS/PUNCHDOWN REGIME batonnage in barrels & daily close pump over in tanks
% MALOLACTIC 50%
WHERE DOES MALOLACTIC HAPPEN? in barrels
AGING PROCESS 14 months, 30% new French oak, 70% second-use FO
FINING yes
FILTRATION yes

The G lot, planted in 1992, was the first planting of the historic ENTAV Dijon selection at extreme high altitude in Mendoza. Beautiful pale-gold color with enticing aromas of lemon crème, baking spices & notes of dulce de leche. On the palate are hints of tropical fruit, spiced baked pear, & a stony/mineral flavor. Pairs well with most fish, lobster, crab, chicken, & even pork.



93 PTS: 2009, 2008

92 PTS: 2011, 2007, 2006, 2000

90 PTS: 2005, 2002, 2001



PINOT NOIR G-LOT



WINE STATS

WINE Luca G-Lot Pinot Noir 2011
APPELLATION Tupungato (Uco Valley)
CASE PRODUCTION 2,000 cases/9 liters
AVERAGE VINEYARD ELEVATION 4,710 feet
AVERAGE AGE OF VINES 19 years
ALCOHOL % 14.0%
CLOSURE natural cork
PH 3.55
TA 5.8
SRP \$32.00

VITICULTURE

VINEYARD Gualtallary
ORIENTATION N-S
SOIL(S) Alluvial, gravelly with limestone deposits in the top soils
CLONE(S) 777/115
ROOTSTOCK(S) 3309 and S04
HARVEST DATE(S) first & second week of March
YIELD PER PLANT 1.5 kg/3.3 lbs
PLANTS PER ACRE 2,000 plants/acre
VINEYARD SPACING 9.8 ft between roads & 4.9 ft between plants
VITICULTURE - CANOPY MANAGEMENT thinning shoots & light leaf removal
WATER MANAGEMENT drip irrigation
TRELLIS SYSTEM vertical
GREEN HARVESTING yes; depending on the yield

WINEMAKING

WHOLE CLUSTER / CRUSHED-DESTEMMED 30% whole cluster & 70% destemmed
COLD SOAK yes
FERMENTATION LENGTH 7 to 10 days
YEAST(S) USED native
PUMPOVERS/PUNCHDOWN REGIME punch down & pumpovers varied per winemaker decision
% MALOLACTIC 100%
WHERE DOES MALOLACTIC HAPPEN? in tanks
AGING PROCESS 12 months, 30% new French oak, 70% second-use FO
FINING no
FILTRATION yes

The G lot, planted in 1994, defined a new terroir for Pinot Noir at almost 5,000 ft elevation in the Andean foothills. Beautiful garnet color with aromas of wild strawberries, saddle leather & cola root. A complex Pinot with notes of leather, spice, & cherry/raspberry confiture on the palate. Pairs well with foods such as lamb chops, grilled salmon, roasted duck or chicken, & game birds.



93 PTS: 2009, 2006

92 PTS: 2008, 2007

91 PTS: 2011

