

# CHACRA 55

## 2006 VINTAGE TECHNICAL DETAILS



**Grape**  
**100% Pinot Noir**

The winter of 2005 was a relatively warm one, there was only a short period of cold in July. This warmth was not really optimal as it didn't eliminate the undesired bugs lurking in the fields since the Autumn, and it didn't provide the proper cold stabilization in the barrel cellar, in other words one could find a very small amount of harmless sediment in the bottle at a later stage.

**Vintage**  
**2006**

The Spring was relatively cool with quite a few high winds, but the steady temperatures encouraged flowering.

**Aging**  
**11 months in**  
**French oak barrels**

The Summer (December and January) was windy and fresh with no extreme heat, this made for a slow and steady maturation of the grapes. If the mid summer is too hot, the sugars of the grapes tend to rise faster and give us potentially high alcohol wines. In February, the final month of summer, it was very hot with blistering hot winds.

**Yield**  
**4878 Bottles**  
**200 Magnums**

The Autumn, which arrived around mid March, was a very soft one, with warm days and cool nights, ideal for the polyphenolic process. On the 9th of March we began harvest of the Pinot Noir from our vineyard in Mainque that was planted in 1955 (hence the name of the wine). The grapes were in optimal condition and had very low natural yields (25 HI per Hectare). We picked the "Cinquenta y Cinco" in the early morning, the grapes were then stored in the winery's "cold room." The "Cinquenta y Cinco" was only partly hand de-stemmed as 50% of the grapes were fermented in whole clusters (bunches).

**Alcohol**  
**13,5%**

The grapes were then put into small cement tanks that are round in order to maximize the skin contact. They were left to macerate cold (as the cement conserves the temperatures naturally) for a period of maybe 15 days.

**pH**  
**3,76**

**Titrateable Acid**  
**5,85 g/l**

We then proceeded with the "plunging" of the grapes, the old fashioned way, once or twice a day. The Bodega Chacra philosophy is minimum human intervention. They are left to ferment on their natural yeasts for about 1 week.

**Technical Director**  
**Thomas Christen**

Once the alcoholic fermentation terminated the wine was decanted by gravity into French barrels of the highest quality (made by artisan coopers that we selected). The ratio of the barrels is about 50% new oak, 50% one wine.

**Winemaker**  
**Hans Vinding-Diers**

The natural malolactic lasted for about 2 months on its primary lees and then the barrels were racked only once. The wine was matured in barrels for 11 months.

The wine was blended the 1st of March and bottled unfinned and unfiltered the 3rd and 4th of March 2007.

**NB: The wine is 100% natural and unfiltered, as such there may be some harmless deposits in the bottle.**