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PINOT NOIR

94 Bodega Chacra 2007 No. 32 Pinot Noir (Río Negro Valley); \$120.

Bodega Chacra is Piero Incisa's personal project in Rio Negro, Argentina. It is only Pinot Noir, made by esteemed winemaker Hans Vinding Diers. This wine from vines planted in 1932 is linear and intense to the core. It's an ageworthy specimen with fine acidity and a tight structure. Now, it's juicy and a little sharp, with piercing black cherry fruit and spice galore. Best to wait another year or two to begin drinking, and beyond that it may last for another 5-10 years if well cellared. Imported by Kobrand. Cellar Selection. —M.S.

93 Bodega Chacra 2007 No. 55 Pinot Noir (Río Negro Valley); \$100.

From vines planted in 1955, this is a rose-tinted Pinot with a woven, integrated bouquet of toast, mineral and berry fruits. There's more Burgundian character here than New World, so it pours on the cerebral scents and flavors of tea, rose hip, strawberry and raspberry. Reserved in style, but good to drink now and over the next few years. If \$100 seems like a lot to spend on Argentinean Pinot, you should try to give this a taste at some point; you may be convinced otherwise. Imported by Kobrand. *Editors' Choice*. —M.S.

Bodega Chacra 2007 Barda Pinot Noir (Río Negro Valley); \$24. An elegant, floral Pinot Noir from Patagonia's top producer of PN. Barda is warm, creamy and intense. An emphasis on balanced raspberry and cherry flavors mixed with rose hip and freshness gives it an Old World personality. A very drinkable and honest style of red wine. Good now into 2011. Imported by Kobrand. —M.S.