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Yesterday was Earth Day, and we celebrated the best way a wine shop can: by drinking a delicious bottle of biodynamic, sustainably farmed wine from Bodega Chacra.

If this producer sounds familiar, it's likely because James Suckling and his team named its Pinot Noir 'Treinta y Dos' 2018 the Wine of the Year in 2018. With the help of Jean-Marc Roulot, Piero Incisa della Rocchetta is now crafting some of the best chardonnay to come out of the Southern Hemisphere.

Do yourself the favor of snagging one (or a few) before they're gone!

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Bodega Chacra 2019 "Mainque" Chardonnay, Argentina \$44

Done in collaboration with Jean-Marc Roulot, the Mainque was picked early to maintain acidity. Fermented in barrel without malolactic, spending 11 months in barrique, this has up-front fruit, a salinity shared with Chacra Chardonnay, and a tasty finish lent by the calcareous components of the alluvial soil.

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Bodega Chacra 2019 'Chacra' Chardonnay, Argentina \$95

Made in collaboration with Jean-Marc Roulot, Chacra is produced from 40 year old vines in mineral soils with alluvial stones covered in calcaire. The wine is intense and energetic, high pitched and lively, round and austere, refined and mineral. It has a dry mouthfeel and a saltiness natural to the area. You'd have trouble finding a better chardonnay to come out of the Southern Hemisphere.

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BODEGA CHACRA HISTORY

Bodega Chacra is located in the Rio Negro Valley of northern Patagonia. The soil of the Rio Negro Valley, an ancient riverbed composed of limestone, sand, and clay, coupled with the Valley's pristine pollution-free air and tremendous luminosity, make for ideal growing conditions.

In 2004, Piero Incisa della Rocchetta purchased the first of Bodega Chacra's vineyards, a property with an existing, though abandoned, vineyard planted in 1932. This vineyard of gnarled and ungrafted Pinot Noir vines was later added to a neighboring vineyard of vines planted in 1955. With these old vineyards, ostensibly in the middle of nowhere, Piero has created a winery that exists outside of the usual New World vs. Old World debate and is redefining what is possible with Pinot Noir (and now Chardonnay with the help of Jean-Marc Roulot) in the Southern Hemisphere.



QUICK SIP ON BIODYNAMICS

The concept of Biodynamics started in the 1920's with an Austrian philosopher named Rudolph Steiner. At its core, biodynamics is a holistic view of agriculture which harps on the importance of a natural, diverse, thriving biodiversity in the land. The idea is that healthier soil means healthier vines, and tastier wine. This can often mean a biodynamic winery looks more like a small farm -- with each piece supporting the next. Bees, sheep, cows, insects, and more, are all treated as vital and necessary components to maintaining a healthy ecosystem. The interconnectivity of the ecosystem even includes the moon, planets and stars. It's less ecologically impactful, and it promotes a healthier, more sustainable method of farming for future generations.



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