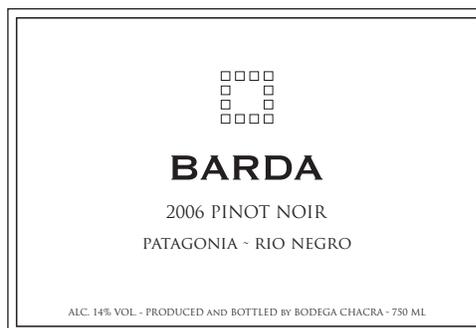


# BARDA

## 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. We began harvesting the Pinot Noir on the 20th of March. The grapes came from our vineyard in Mainque. The grapes were in optimal condition and had great natural yields (40 HI / Hectare). We picked "Barda" in the early morning, the grapes were then stored in the winery's "cold room". Barda is 100% de-stemmed by hand.

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

The grapes were then put into our larger cement tanks (60 HI) 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 3 days.

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

We then proceeded with the pumping over of the grapes, the more modern way, once or twice a day in order to maximize the extraction of color and fruit and tannins. They are left to ferment on their natural yeasts for about 2.5 weeks at temperatures of a maximum of 26 degrees Celsius.

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

Once the alcoholic fermentation terminated the wine was decanted by gravity into French barrels of the highest quality (the same ones used for "32" and "55"). The ratio of the barrels is about 25% new oak.

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

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

The natural malolactic lasted for about 1 month 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 7th of March and bottled unfined and unfiltered the 9th of March 2007.

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