

TASTING NOTES



2018 SPARKLING

VARIETAL COMPOSITION	50% PN; 50% CH
PRODUCTION	152 cases
ALCOHOL	12.5%
RELEASE DATE	September 2020
AGING	In the bottle
MONTHS IN OAK	24 Months in the bottle

Kingston Family Vineyards is a boutique winery located on our family's century-old farm. We handcraft small batches of organically-grown Pinot Noir, Chardonnay, Syrah, and Sauvignon Blanc from our vineyards in Casablanca, Chile.

This was the second year that we produced this wine that began in 2017 as an experiment. The 2018 Sparkling is a luscious combination of 50% Pinot Noir and 50% Chardonnay. This mixture contains a perfect balance between minerality and a fruit-forward expression. Having undergone two years of aging with its lees, it maintains a lot of complexity in the nose. Creaminess and volume are accompanied by textures and acidity that create a great tension in the mouth. Breathe in aromas of toasted brioche, flowers, red berries, and white pepper. On the palate, flavors such as fruits, almonds, and hazelnuts abound. The finish is quite long with a hint of vanilla. This wine is to be uncorked and celebrated when you are ready.

-Amael Orrego, Winemaker