



## TASTING NOTES FROM WINEMAKER BYRON KOSUGE



### 2006 CARIBLANCO SAUVIGNON BLANC

Production:	1,200 cases
Alcohol:	14.5%
Expected Release Date:	April 2007
Suggested Retail Price:	\$16/bottle

2006 was the third vintage of Sauvignon Blanc for Kingston Family. As in the past, we harvested fruit from several different parts of the vineyard over a range of maturities, looking for the best combination of the richness associated with riper fruit and the liveliness from fruit of lower maturity.

From the start we have fermented our Sauvignon Blanc in 300 liter stainless steel barrels, along with a small percentage of oak barrels. In a departure from the past two years, we tried also fermenting some of the wine in temperature controlled stainless steel tanks. These lots were kept cooler than the barrel fermented portion, which is kept in a cold barrel room but is not directly refrigerated. The idea behind this move was to maximize the “fruitiness” and aroma from the grapes for a portion of the wines, not only to see what we would get (why think when you can experiment?) but also to give us some blending options.

Kingston Family’s “winemaker on the ground” in Chile, Evelyn Vidal, has a special passion for aromatic white wines, and her work with this wine, I think, resulted in the best Sauvignon Blanc in the short history of our winery. As always, our goal is to maximize the expression of the fruit and the vineyard and not “muck it up” with too many process flavors. We aged the wine on the fermentation lees, stirred occasionally to add a little body and complexity, and bottled it after about three months aging.

The resulting wine is pale in color but vibrantly aromatic, with citrusy, mineral and floral notes—maybe the best smelling Cariblanco yet. But—and this seems to be characteristic of our vineyard—on the palate the wine really shines, with a bright core of fruit, a surprisingly full body for what is not a huge, ripe-style wine, and lively acidity. I like to think of it as classy but not shy.