

## TASTING NOTES



## 2017 CJ'S BARREL SYRAH

VARIETAL COMPOSITION	100% Syrah, organic
PRODUCTION	100 cases
ALCOHOL	14.5%
RELEASE DATE	April 2019
TYPE OF OAK	French
MONTHS IN OAK	18 Months

Kingston Family Vineyards is a boutique winery located on the farm that has been in our family for a century. We handcraft Pinot Noir, Syrah, Sauvignon Blanc and Chardonnay from our vineyards in Casablanca, Chile.

Kingston also collaborates in MOVI, Chile's Movement of Independent Winemakers, whose members make small lots of artisan wines by hand.

I have been working with the Kingston Family Vineyard since 2003 and have long advocated for organic farming. Like many things in life, change was not easy—but at last we have made the conversion and this is our first Syrah from fully organic grapes.

The theme for this year's CJ's is site. When Amael and I put together the blend, the wine from one block planted high in the hills on decomposed granite and facing into the afternoon sun, stood out from the others. When you look at this block late in the day, it's the last one in the sun. We've long felt that, in the long run, it would be our best block for Syrah. In 2017, that came true. We fermented most of this fruit as whole clusters - berries stems and all - and used a very light hand with extraction.

What all this means for the 2017 CJ's Syrah is this: the wine is deep, saturated red. The aromas are youthful and a little backward at this point, with hints of wet stone, exotic spice and black fruits. On the palate it is fresh, full bodied and plush, but a little quiet. It is still holding back. Give it some time and you will be rewarded.

- Byron Kosuge, Consulting Winemaker