

TASTING NOTES



2017 ALAZAN PINOT NOIR

VARIETAL COMPOSITION	100% Pinot Noir
PRODUCTION	350 cases
ALCOHOL	12.5%
RELEASE DATE	September 2018
ΤΥΡΕ ΟΓ ΟΑΚ	French Oak
	Concrete Egg Vat
MONTHS IN OAK	8 Months
RATING	92 pts, James Suckling

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

It has been highly rewarding watching the Pinot Noir vines at Kingston grow up. Sort of like the experience of parenthood, it's fascinating to see the character of the vines emerge as they get older. A friend once said that the goal of parenting should be to raise people who you would want to be around. There's a parallel with grapes, I think. We at Kingston took great pains to raise these vines well, and, happily, the vines have become solid citizens, and are now showing their true selves. Of course they will continue to deepen as they grow older but you can see what they're made of now.

Alazan 2017 is significantly more serious than the Tobiano. Deeper fruit, more density on the palate. And the fruit is somewhat different in character, more dark. There's a lovely cool sweetness on the mid palate. Yet the wine is lively, and very light on its feet. It should age beautifully, something that I was hesitant to say about our earlier vintages of Pinot Noir.

Like the last several vintages of Alazan, this wine is versatile at table, but would go especially well with a special occasion. The usual Pinot Noir food matches apply here—game birds, mushrooms, pork, even oily fish like salmon. Think earthy/rich/savory flavors. Give it plenty of room to breathe; it may not demand decanting, but a nice big burgundy style glass would show it to its best advantage.

- Byron Kosuge, Consulting Winemaker