



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2017 CJ'S BARREL SAUVIGNON

VARIETAL COMPOSITION	100% Sauvignon Blanc
PRODUCTION	400 cases
ALCOHOL	13.5%
RELEASE DATE	March 2018
AGING	Stainless Steel Barrels Concrete Egg
MONTHS IN OAK	9 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.

We planted our first Sauvignon Blanc vines nearly 20 years ago. Looking at the characteristics of the soil and terrain, you wouldn't expect great results from these early blocks -- the soil appears heavy, dark, and humid. Dig a little deeper and underneath the clay, a mineral layer of decomposed granite appears. The roots are nicely balanced, and evenly distributed between the upper fertile layer and the deeper mineral parts of the soil. I think this unique soil composition contributes complexity and interest to our CJ's Barrel Sauvignon Blanc.

2017 was very hot, dry, and worrisome because excessive stress is never good for the health of the vines. But it's in years like these that the vines really surprise us. Despite the difficult growing season, it was an extraordinary year for our Sauvignon Blanc.

For the CJ's Sauvignon Blanc, we selected the lots which had more depth, and perhaps less obvious charm. It is weighted towards the wines that were fermented and aged in concrete. Aromatically it bursts with mineral aromas of white pepper, dried herbs, and notes of tropical fruits like papaya and mango. On the palate it is even better, creamy and mouth-filling, finishing with nice acidity and a touch of sea salt. It's one of the best Sauvignon Blancs we've produced at Kingston.

- Amael Orrego, Winemaker

