



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2017 ROSÉ OF SYRAH

VARIETAL COMPOSITION	100% Syrah
PRODUCTION	200 cases
ALCOHOL	13%
RELEASE DATE	December 2017
TYPE OF OAK	French
MONTHS IN OAK	6 Months
RATING	90 pts, Descorchados

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.

After receiving overwhelmingly positive feedback for our first bottling of Rosé in 2016, we debated about which grape we'd crush for our Rosé in 2017. Conventional wisdom dictates Pinot Noir, but again we chose Syrah. Why go against the grain? Everything we do at Kingston is focused on our wines expressing what's unique about our century old farm in the Casablanca Valley. For our 2017 Rosé, Syrah sang for us.

Due to our cool location just 12 miles from the Pacific, our Syrah ripens late and is always the last thing we pick. This means the fruit hangs longer on the vine, developing complex, distinctive and full flavored wines but remaining fresh and balanced.

2017 was a year of multiple challenges or "complicados" as we say here in Chile. I can't remember such a hot and dry year since I've been making wine. December and January's high temperatures accelerated the ripening process. Everything indicated that the harvest would be early--and it was. In Casablanca, we picked earlier than we have in the past twenty years. Curiously (and we think to its advantage) the 2017 Rosé is fresh and lively. Not heavy at all. Aromas of cherries, watermelon, pink peppercorn and white flowers, plus a mouth filling texture and a fine line of acidity make it the perfect glass all year round. Enjoy!

- Amael Orrego, Winemaker

