



**KINGSTON**  
FAMILY  
VINEYARDS  
CASABLANCA CHILE

# TASTING NOTES



## 2018 CUARTEL 8D PINOT NOIR

VARIETAL COMPOSITION	100% Pinot Noir
PRODUCTION	109 cases, organic
ALCOHOL	12.5%
RELEASE DATE	March 2020
TYPE OF OAK	French Oak Foudre
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, 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.

The part of our vineyard known as cuartel (or block) 8D produces some of our best wine. It is planted to an old Chilean selection of Pinot Noir, and is one of the oldest blocks in the vineyard, planted in 1999 on vinifera roots. This block is often the backbone of our Alazan bottling, but we seldom bottle it by itself. Not because it doesn't stand on its own but because it's too valuable to our blends not to use it elsewhere.

In 2018 we aged some of the wine from cuartel 8D in a 2000 liter oak foudre. Compared to a barrel, the larger oak vessel changed the way the wine developed over the 9 months that we cellar the wine before bottling. The energy and purity of this particular lot was impossible to resist, and thus the block series was born.

What does it taste like? Lovely combination of lively Pinot Noir fruit, whole cluster spice and juicy acidity. Medium red color. Explosive aromatics. Shows beautifully now but has room to grow.

Pairing suggestions: The clean flavors in this wine call for clean flavors in the food it's paired with. Think a simply roasted meat (pork is a particular favorite of mine), seasoned with salt, pepper, maybe a little garlic. Salmon is also a classic match for Pinot Noir, as long as it is prepared simply. Grilled or broiled without too much embellishment.

- Byron Kosuge, Consulting Winemaker

