



**KINGSTON**  
FAMILY  
VINEYARDS  
CASABLANCA CHILE

# TASTING NOTES



## 2018 CJ'S BARREL SAUVIGNON

VARIETAL COMPOSITION	100% Sauvignon Blanc
PRODUCTION	250 cases, Organic
ALCOHOL	13.5%
RELEASE DATE	April 2019
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.

2018 was very cold and we harvested late - the opposite of 2017. The fruit took a long time to mature, so we patiently waited until just the right moment to pick.

Our vineyards are located in the westernmost part of the Casablanca Valley, making it the coldest part of our valley. As a result, the Sauvignon Blanc often benefits from warmer years. It's expression can be more tropical and floral, with more body in the mouth than in colder years.

Given the vintage, we expected the 2018 to be austere and subtle. But we were pleasantly surprised to see how the CJ's Barrel Sauvignon Blanc evolved. Only months after harvest, we realized the finished wine would be one of our best.

After aging for nine months in a concrete egg, our CJ's Barrel was ready. It's aromatics are complex. Very mineral at first blush, it has notes of gunpowder and green tea. Notes of white fruit and ginger appear as well. Although the nose on this wine is delicious, it's most striking when you take a sip. This is a truly gastronomic wine. A full body, intense softness and a balanced acidity make it perfect for urchins, oysters and grilled octopus.

- Amael Orrego, Winemaker

