

TASTING NOTES



2017 Lucero SYRAH	
VARIETAL COMPOSITION	100% Syrah, organic
PRODUCTION	275 cases
ALCOHOL	14%
RELEASE DATE	April 2019
TYPE OF OAK	French
MONTHS IN OAK	18 Months
RATINGS	94 pts, Descorchados
	93 pts, La Guia

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.

2017 was the opposite of 2016, as vintages go. 2016 was difficult, and the vines suffered (and the winemakers did too!) In 2017, while there was a little suffering on account of the heat and drought, the winemaking was definitely easier, especially for the later ripening varieties. Syrah is usually the last thing we pick in the Kingston vineyard; it can struggle to ripen in cool years. Early, warm seasons almost always work to our advantage.

The warm weather shows in the Lucero. It's a bit bolder and brawnier than the last couple of vintages. In the aromas you'll find roasted meat, dark fruits and a hint of earthiness; the flavors run towards the savory at this young stage. It's a big wine that's surprisingly light on its feet.

I have always secretly thought the Lucero was the perfect wine to go with pizza. Or burgers. That is not in any way to diminish the quality of the wine. Good wine doesn't need to be enjoyed with a lot of fanfare and hype, just as not every family meal needs to be a production. Sometimes a pizza is just exactly what you want. Try the Lucero with it some time; you won't be disappointed.

- Byron Kosuge, Consulting Winemaker

