



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

SPRING '20

ENCLOSED IS YOUR KINGSTON FAMILY WINE

In the early 1900s, mining engineer Carl John Kingston left his home in the Upper Peninsula of Michigan looking for gold in Chile. While he never found his mother lode, his search yielded a cattle ranch in Casablanca Valley, just 12 miles from the Pacific. Five generations later, his descendants are showing the same pioneering spirit as they explore new frontiers in Chilean winemaking.

Kingston Family Vineyards handcrafts Pinot Noir, Syrah, Chardonnay and Sauvignon Blanc from our family vineyards in western Casablanca. The names of our wines are inspired by favorite family horses from years past.

We are one of a handful Chilean vineyards leveraging organic farming, artisan winemaking and uncovering the potential of coastal Chile. Our small-lot winemaking with custom equipment and techniques brought from California sets us apart in Chile as we blend the best of the Old and New Worlds.

Muchos saludos,

Courtney Kingston



SPOTLIGHT ON OUR NEWEST WINE



2018 CUARTEL 8D PINOT NOIR \$60/bottle / Production: 100 cases

The part of our vineyard known as cuartel (or block) 8D produces some of our best wine, 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. The larger oak vessel changed the way the wine developed. The energy and purity of this particular lot was impossible to resist, thus the block series was born.

OUR WINEMAKERS' KITCHEN

Food Pairings by Amael Orrego (Winemaker) and Byron Kosuge (Consulting Winemaker)

2019 ROSILLO ROSÉ \$28 / bottle / Production: 500 cases

An excellent complement for a light springtime fare, from a baguette and a mild farmhouse cheese to a salad or seafood.

2018 CUARTEL 8D PINOT NOIR \$60 / bottle / Production: 100 cases

If prepared simply, Salmon is a classic match. Grilled or broiled without too much embellishment.

2019 CARIBLANCO SAUVIGNON BLANC \$22 / bottle / Production: 300 cases

A perfect pairing with abalone or salt water eel which are both richly flavored and delicious when prepared simply.

2018 CJ'S BARREL SYRAH \$50 / bottle / Production: 100 cases

An elegant wine, that calls for a subtle pairing like seared duck breast.

2018 BAYO OSCURO SYRAH \$42 / bottle / Production: 100 cases

The textures, depth, and complexity of this wine make it a good match for lamb, wild boar or even venison.

2018 LUCERO SYRAH \$26 / bottle / Production: 500 cases

The touch of meatiness in the aromas goes well with a meaty fare like a Chilean asado or pizza with meat toppings.