



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2015 SABINO CHARDONNAY

VARIETAL COMPOSITION	100% Chardonnay
PRODUCTION	110 cases
ALCOHOL	14%
RELEASE DATE	October 2016
AGING	French Oak, Concrete Tank
MONTHS IN OAK	10 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.

In 1998, I was fortunate to be selected to speak at a conference in Dijon, France on the state of Chardonnay in California. Back then, we Californians modeled our techniques after the great whites of the Cote d'Or. The wine I presented, a Saintsbury Reserve Chardonnay 1995, was well-received by the attendees which felt like high praise and validation for what I was doing in California. That experience temporarily closed off my mind to the possibilities for new world Chardonnay. Like many others, I believed in the barrel fermented, barrel aged orthodoxy, and didn't have much interest in other methods. Now it is true that winemaking techniques in Burgundy are varied, and the hegemony of the small oak barrel is not as complete as one might think. It's not like there weren't other styles and techniques. I was just somewhat blind to them.

When we started experimenting with Chardonnay at Kingston, I was eager to challenge my preconceived notions. I wrote last year about how I originally didn't think much of the Chardonnay from our vineyard, and how wrong that initial perception had been. Not tasting how I expected or wanted was not a problem—it was an opportunity.

2015 was an early, warm vintage. Flavors were good and acids high. In addition to fermenting and aging some of the wine in small, egg shaped concrete tanks, we had some large format (400 liters instead of the normal 225 liter) barrels which allow the wine to age more slowly with less oak impact. Right now, the wine is high strung and a little closed up. Beeswax and lemon curd are the main aromatic components initially. A bit tight and nervy on the attack with some toasted almond and yeasty notes that come out on the midpalate, resulting in good energy and "cut". Lay it down, or if you are impatient, give it some air and serve it with richer white wine fare.

- Byron Kosuge, Consulting Winemaker

