



2015 TOBIANO PINOT NOIR

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| VARIETAL COMPOSITION | 100% Pinot Noir |
| PRODUCTION | 275 cases |
| ALCOHOL | 14% |
| RELEASE DATE | October 2016 |
| TYPE OF OAK | French |
| MONTHS IN OAK | 10 Months |
| RATING | 92 pts, James Suckling |

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.

As winemakers, Arael and I have been focused on capturing a fresher, more energetic style of Pinot Noir from Casablanca. It is not just picking earlier that makes the difference, but thoughtful shifts throughout growing, fermentation, aging and bottling.

2015 was a fairly early, warm vintage. We ignored the calendar when making our picking decisions, and relied on what felt right. Some of the first lots tasted tart while fermenting, and I wondered if we went too far. It was apparent early on that the wines had bright fruit, but some were pretty angular and awkward. It was not until the wines were bottled and settled down, that we realized we had something special.

I tasted the 2015 Tobiano twice in the past months, and I was happily surprised. The degree of fresh fruit, energy, and purity was greater than I hoped. I am always looking for the purest expression of the grape that I can find. Making sure that each wine “tastes like what it is” is critical, but it isn’t always clear how to best coax it to its full potential. That’s why it takes time to “get it,” and why it’s so rewarding once you do. Like most things related to winemaking, it isn’t exact science. All it really takes is an honest approach and diligence.

Tobiano is a blend of barrels that don’t make our top tier. While that may sound like a lesser wine, it’s more of a matter of lighter body, more straightforward flavors, with a touch less complexity. There are some who prefer Tobiano vs. more exalted bottlings (Courtney’s husband Andy is one of them!).

In 2015, Tobiano is full of all the positive things that Casablanca offers—spicy fruit, freshness, lively acidity, and an interesting savory note. We steered clear of new oak, aging it in older barrels. In its youth, it needs air to open up. It seems brushy and tense at first, almost wiry. Give it time to relax, and fresh red fruits emerge. It is medium-bodied on the palate, much brighter and racier than previous vintages. More than ever, it tastes like it could come from nowhere else. To me this is a good thing.

- Byron Kosuge, Winemaker

