



## 2013 LUCERO SYRAH

VARIETAL COMPOSITION	100% Syrah
PRODUCTION	988 cases
ALCOHOL	14%
RELEASE DATE	April 2015
TYPE OF OAK	French
MONTHS IN OAK	13 Months
RATINGS	92 pts, James Suckling
	93 pts & Top 100 Best Buys of 2016, Wine & Spirits

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.

I've been working with Syrah at Kingston since 2003. Since that first vintage, I have been impressed with the potential of the grape on the granitic soils of the vineyard, but also recognized from very early on that the Casablanca climate is cool enough to make Syrah a pretty marginal ripening prospect every year. Because of this, the wine is always the most "serious" of the reds we make at KFV, and although the Lucero is intended to be fun and not too serious, it often seems to be a little moody. Kind of the opposite of fruity and forward, it can be earthy, slightly wild, edgy. Not "safe," if you get my drift.

As the vines mature, the wines have become more expressive aromatically. More about spice, herbs, meat and flowers (I know that sounds like a strange combination); able, in my opinion, to deliver the goods with less adornment—less new oak, lighter extraction. The better the fruit, the less you need to manipulate it. I am speaking relatively, of course; the vines are still young, and the best wines are still in the future. But we are getting there.

What does it taste like? Slightly reduced upon first pulling the cork. Makes me think old world. Inky dark red, deeper in color than the CJs. Aromatically it is subtle until it gets some air at which time the usual notes of tapenade, blackberry and india ink start to emerge. It is seamless on the palate, round and plush, but with a little acid kick on the finish that keeps it more light on its feet than you might expect.

- Byron Kosuge, Consulting Winemaker

