

TASTING NOTES



2014 BAYO OSCURO SYRAH

VARIETAL COMPOSITION	100% Syrah
PRODUCTION	120 cases
ALCOHOL	14%
RELEASE DATE	April 2016
TYPE OF OAK	French
MONTHS IN OAK	13 Months
RATINGS	94 pts, James Suckling
	93 pts, 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.

We made just 120 cases of Bayo Oscuro in 2014. I have written elsewhere that "finding" a Bayo blend can be a challenge. For whatever reason Syrah from our vineyard – regardless of what kind of vintage it is – all ripens at the same time and often tastes remarkably consistent from block to block. Perhaps that is because we only use the highest elevation blocks with the most granitic soil; blocks with very similar "terroir."

I have noticed that as the Syrah vines at Kingston get older, it is becoming easier to tease apart the subtle differences between the blocks. Picking a little less ripe and focusing more on aroma than power lets the aromatic character of the Syrah speak a bit louder. We have also pretty much abandoned the use of new oak in our Syrah, preferring to age it in mostly neutral cooperage.

The 2014 Bayo is a notch riper in character than the Lucero or the CJ's, for that matter. Less brooding. It's almost plush on the palate, with notes of dark chocolate, roasted meat, dark berries. There's a warmth to the wine, something generous about it. Like the CJ's, I think its ideal accompaniment is a simply grilled meat. Something with clear flavors, not a lot of extra stuff going on, so that you can really taste what it is. A nice pork roast comes to mind. Even carnitas, if you go easy on the salsa.

- Byron Kosuge, Consulting Winemaker

