

TASTING NOTES



<u>2016 CJ'S BARREL PINOT NOIR</u>

VARIETAL COMPOSITION	100% Pinot Noir
PRODUCTION	110 cases
ALCOHOL	13%
RELEASE DATE	September 2017
TYPE OF OAK	French Oak
	Concrete Egg Vat
MONTHS IN OAK	8 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, Chardonnay, Syrah, and Sauvignon Blanc 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.

Part of the ongoing work at Kingston Family involves exploring the many blocks in our vineyard for the best combination of variety, exposure and soil. In the newer parts of the vineyard, there are some dramatically steep hillsides of decomposed granite and a wide variety of exposures. The CJ's bottling is always about exploration, and in 2016 it is all about our new vineyard sites.

All of the CJ's comes from these hillside plantings—steep granitic slopes that face the sun. While the vines are small and younger than the rest of the vineyard, they are already among the most distinguished lots each year and may ultimately prove to be the best in the vineyard. For this wine we combined two large format barrels with wine that was aged in one of our concrete tanks.

In the glass, the wine is like the other 2016 Kingston Pinots in its energy and liveliness. Perhaps a bit riper aromatically, a little sweeter and rounder on the mid-palate. It's the most serious of the three 2016 Pinots, supple and well suited for richer fare, although it might be best suited for sipping by itself, perhaps with a little cheese. Serve at cool cellar temperature with plenty of room to breathe.

- Byron Kosuge, Consulting Winemaker

