



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2016 LUCERO SYRAH

VARIETAL COMPOSITION	100% Syrah
PRODUCTION	275 cases
ALCOHOL	12.5%
RELEASE DATE	March 2018
TYPE OF OAK	French
MONTHS IN OAK	18 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.

2016 was not an easy harvest in Chile. At Kingston we grow mostly early ripening varieties so we were spared the worst of it; the bulk of the rains that made harvest so challenging came after the Pinot Noir, Chardonnay and Sauvignon Blanc were harvested. Syrah is usually pretty resilient but in 2016 we had to be careful to avoid fruit that had been compromised by the rain. We selected quite strictly in the field and at the sorting line to ensure that only the healthiest grapes went into the fermentation tanks. By the time the fruit was in the fermentation vats, things were looking hopeful.

Our Syrah is sometimes almost too concentrated. That can be vexing when you are aiming more at finesse than raw power. This was not an issue in 2016. At 12.5% alcohol, the Lucero is unusually fresh and light on its feet. It has the usual black olive, spice, meat and dark fruit notes that are typical of a Kingston Syrah, but on a more lithe frame. It's still deeply colored and concentrated, but it has a charm that I associate more with Pinot Noir than Syrah. It is a wine meant for pleasure, not contemplation, maybe even more so than usual, and will go with all manner of red wine fare. We at the winery will be enjoying many bottles beside the grill this coming summer, I am sure!

- Byron Kosuge, Consulting Winemaker

