



2016 SABINO CHARDONNAY

VARIETAL COMPOSITION	100% Chardonnay
PRODUCTION	415 cases
ALCOHOL	13%
RELEASE DATE	September 2017
AGING	French Oak Concrete Egg Vat
MONTHS IN OAK	10 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.

This is a good time to be making Chardonnay from new and different places. It's liberating, actually, because it frees us to experiment with different techniques to uncover what best expresses our vineyard. For now, we have settled on a combination of oak and concrete vessels for fermentation and aging. Native yeast, a little batonage, slow malolactic fermentation and little or no sulfur. These techniques seem to bring out the best in the fruit, but they are constantly evolving.

The chardonnay fruit in Casablanca is naturally high in acidity and linear in character. It's sturdy texturally, but somewhat delicate aromatically. We don't use a lot of new oak, although a little bit adds nice seasoning. We let the wine take its time to finish — sometimes the Chardonnay is the last wine to be ready for bottle.

2016 was a good white wine vintage for Kingston. The 2016 Sabino has a lovely balance of citrusy notes, beeswax and toastiness. Fresh and energetic on the palate, medium weight. Bracing acidity. An almond paste note on finish. I like the way the wine sits on the tongue—round but not heavy. Classy, you might even say. Enjoy it with subtle white wine fare—simply grilled seafood or poultry.

- Byron Kosuge, Consulting Winemaker

