



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2017 SABINO CHARDONNAY

VARIETAL COMPOSITION	100% Chardonnay
PRODUCTION	2 cases
ALCOHOL	13%
RELEASE DATE	September 2018
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.

2017 was one the warmest years since we planted our first vines in Casablanca. We make a variety of wines with grapes that ripen at different times, and our harvest can be very long - from late February to early May. We usually start with Pinot Noir, next is the Chardonnay, followed by the Sauvignon Blanc, and lastly comes our Syrah - four to six weeks after we began. This year we crushed our first grapes in late February but finished as early as mid-March - the weather squeezed the harvest into only a third of its usual length!

If I could use one word to describe our 2017 Sabino it would be balance. It has aromas with tropical fruit, citrus peel and lots of spices. Medium/high body with a bright, tangy acidity. Great for any occasion from a picnic with friends to a formal event, it will pair well with poultry, pâté, or seafood - subtle white wine fare.

- Amael Orrego, Winemaker

