

TASTING NOTES



2017 SPARKLING

VARIETAL COMPOSITION	50% Chardonnay 50% Pinot Noir
PRODUCTION	50 cases
ALCOHOL	12%
RELEASE DATE	September 2019
AGING	8 Months in Stainless Steel 18 Months in Bottle

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.

The most important thing for us at Kingston Family Vineyards, is showing what our vineyards have to express. Over the years, with much effort, I think we have achieved that. The age of the vines and our work in the vineyards and in the winery have brought great advances in the quality of our wines.

The idea of making a sparkling wine came up some years ago. Conversations on how to express our varietals differently always ended with a plan to make an experimental sparkling. We were always thinking of how to maximize the expression of our beloved Pinot Noir and Chardonnay grapes.

Finally, the idea came to fruition at the start of the 2017 vintage. From the oldest blocks of Pinot Noir and Chardonnay, we harvested enough to make one barrel of each varietal. We harvested very early in order to capture a freshness and purity that would last for a long time. After eight months, together with the cellar team, we hand-bottled the blend of the two barrels and waited impatiently for almost two years before disgorging the wine. The wine spent two years in contact with fine lees; gaining complexity and volume.

The result was 604 bottles of the first Kingston Family sparkling wine. Very fresh on the nose and complex at the same time. On the palate you feel those two years in the bottle, creamy and vibrant. Each glass of this sparkling wine calls for fresh baked sourdough bread with sea urchin and oysters.

- Amael Orrego, Winemaker

