



KINGSTON  
FAMILY  
VINEYARDS  
CASABLANCA CHILE

# TASTING NOTES



## 2018 CJ'S CHARDONNAY

VARIETAL COMPOSITION	100% Chardonnay
PRODUCTION	100 cases, Organic
ALCOHOL	12%
RELEASE DATE	September 2019
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, 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.

2018 was an excellent vintage for Chardonnay at Kingston Family. When I tasted the individual lots during our blending trials, I was impressed across the board with the freshness, energy and focus of the flavors. We had a lot of good stuff to work with.

The wines were so compelling that we decided to bottle a small amount of CJ's Chardonnay. Although 2018 was our ninth vintage of Chardonnay at Kingston, we continue to explore ways to bring out the best in our wines. In 2018, one of the most interesting lots was one that we macerated on the skins for a week prior to fermentation, in order to extract more from the solids than is typical for a white wine. This wine is the backbone of the CJs blend, giving it a touch of tannin that accentuates the minerally, stony quality that is usually in the background of our Chardonnay. The color has a little golden tint. Aromatically, there is beeswax and freshly baked bread, in addition to the usual Chardonnay fruit.

There is enough to contemplate in this wine that I might drink it alone. In terms of a food match, a Japanese dish called saba shioyaki—salted grilled mackerel—comes to mind. Or try it with other simply grilled poultry or fish.

- Byron Kosuge, Winemaker

