



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2018 CJ'S BARREL PINOT NOIR

VARIETAL COMPOSITION	100% Pinot Noir
PRODUCTION	74 cases
ALCOHOL	12.5%
RELEASE DATE	September 2019
TYPE OF OAK	French Oak Concrete Egg Vat
MONTHS IN OAK	8 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.

As I have often said when writing my tasting notes, crafting the blend for our CJ's Barrel is always a lot of fun. Of course we want the wine to be of extraordinary quality (and it always is), but we also look for what each harvest brings us that's unique. That is why the style of CJ's Barrel Pinot Noir is unique to each vintage.

The 2018 vintage was a special one for Pinot Noir. After three years of a smaller crop, we recovered the production of our beloved Kingston clone. In addition, we picked our Calera and Pommard clones for the first time. Found nowhere else in Chile, these special clones were imported as tiny seedlings directly from UC Davis in California. Thus, our 2018 CJ's Pinot Noir is composed of all the wine that we made from the Kingston, Calera and Pommard clones in 2018.

The result is unique and delicious. Lots of fresh red fruit and spices. It has a very nervy and juicy mouthfeel. To me, it's the best CJ's Pinot that I've tasted!

As I write these notes from southern Chile, I am cooking magret duck breast with a gooseberry glaze and a ragù of wild mushrooms. I'm sure the combination will be perfect.

- Amael Orrego, Consulting Winemaker

