



2018 LUCERO SYRAH

VARIETAL COMPOSITION	100% Syrah
PRODUCTION	498 cases
ALCOHOL	14%
RELEASE DATE	March 2020
TYPE OF OAK	French
MONTHS IN OAK	13 Months
RATINGS	95 pts, Guía Mesa de Cata 91 pts, Tim Atkin

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.

2018 in Chile paralleled 2018 in California—good winter rainfall, mild, long growing season and very “normal” conditions—not too much heat, normal to a bit larger than normal yields. Compared to the hot (and fire-plagued) vintage of 2017 (another parallel with California) 2018 was easy.

Normal translates to balance in the wines. Alcohol, acid and tannin are all in harmony. The more you let the wine “make itself” the purer the translation from vineyard to glass. Our Syrah is on vinifera roots, grown in decomposed granite. The vines are 20 years old (or were at the time of vintage) so are finding their voice, and we’ve learned to stay out of the way with a light hand in the cellar.

What do the vines have to say? As always, the color is deep bright red. The cool Casablanca climate gives us bright acidity, unusual for New World Syrah which can be a bit flabby. Aromatically we are always on the spicy, peppery end of the spectrum. This year Lucero combines ripe blackberry fruit with some meatiness and bacon fat in the aromas; on the palate it’s juicy and mouthfilling without being heavy. Liberal use of whole clusters and stems adds a savory note and a pleasant fleshiness, although the overall tannin impression is quite soft. It’s quaffable!

- Byron Kosuge, Consulting Winemaker

