



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2019 CJ'S BARREL SAUVIGNON

VARIETAL COMPOSITION	100% Sauvignon Blanc
PRODUCTION	140 cases, Organic
ALCOHOL	14%
RELEASE DATE	January 2021
AGING	Concrete
MONTHS IN OAK	10 months
RATINGS	96 pts, Descorchados 95 pts, Tim Atkin 94 pts, La Cav

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.

Four years ago we began a new project within our Sauvignon Blanc program. Among the oldest rows in our vineyard of this variety, we found four that stood out from the rest of the block. These four rows are located at the exact place where the earth changes in composition. A sector of highly concentrated dark clay becomes a reddish balance of clay and minerals.

2019 has been the best for this variety thus far. It was a year that was neither especially hot nor cold, so the wines represent the best of both worlds. The freshness, spices and minerality are accentuated on cold years, but the volume, body, and concentration arise in warm years. To bring out these characteristics, 80% of the wine was fermented and aged for 9 months in concrete eggs and 20% in stainless steel and neutral French oak barrels. The result is a wine that is fresh and electric, with scents of white fruit and citrus peel. It is a wine with terrific body, juiciness and great acidity.

It is perfect to drink right now, but also has the energy to keep going for many more years.

- Amael Orrego, Winemaker