



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2020 CJ'S BARREL SAUVIGNON BLANC

VARIETAL COMPOSITION	100% Sauvignon Blanc
PRODUCTION	175 cases, organic
ALCOHOL	13.5%
RELEASE DATE	February 2022
MONTHS IN OAK	12 Months
AGING	Concrete Egg Vat
RATINGS	95 pts, Descorchados 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.

2020 brought a year of unprecedented challenges across the globe. Making good wine relies on planning and precision, two luxuries that we were not afforded in a time of such uncertainty. However, a bit of serendipity allowed us to move forward with wine production even as the world shut down, and we ended up with an assortment of vintages as varied and complex as the year itself.

In a spot of good fortune, 2020's unexpectedly warm climate resulted in an early harvest: all of our grapes were in the winery by March 23rd, just about a week after the reality of the pandemic came to a head across the globe. Then, the agricultural exemption we received from the government allowed us to continue wine making operations even while the country was under strict lockdowns. Those employees who were allowed to travel to the winery from their homes were warriors in seeing the wine making process to completion.

The Sauvignon Blanc varietal, which ripens very late at Kingston due to its location in the coldest part of the Casablanca Valley, benefited greatly from the warmer 2020 season. Beyond ensuring the grapes were ready to be harvested on time, warmer temperatures created a more interesting and less subtle expression than in years past. While past vintages produced in cooler seasons have been more herbaceous and thin, the 2020 CJ's Barrel Sauvignon Blanc has a tropical expression that is creamier and fuller-bodied in the mouth. Grown in the oldest part of the vineyard, the Sauvignon Blanc varietal goes through a whole cluster fermentation process and is aged in large concrete egg-shaped vessels. The larger vessel forces a slower evolution, helping to lift up the palate of the wine to create a beautiful and balanced texture.

Essences of white pepper and gunpowder complement notes of mango, papaya, and green pineapple. Pairs well with fattier seafood dishes, such as sea urchin, or even a creamy carbonara pasta. Also goes well with a mild thai curry and lots of lime