



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2018 Cariblanco

VARIETAL COMPOSITION	100% Sauvignon Blanc
PRODUCTION	500 cases, organic
ALCOHOL	13.5%
RELEASE DATE	April 2019
MONTHS IN OAK	French Oak, 5 Months
AGING	Stainless Steel Barrels
RATINGS	94 pts, Descorchados

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.

When I write about a wine I've made, I think back first to the weather. The past few years we've had some pretty extreme weather in the Casablanca Valley. 2016 was a cold and difficult year, while 2017 was probably one of the warmest years we've ever had.

2018 was also cold and a challenging vintage in many respects. I was concerned about the vines; grape yields were higher than usual and the clusters were slow to ripen. Harvest itself took a great deal of patience and dedication. We constantly monitored our blocks to carefully handle the unusual vintage.

This past year we tweaked how we make Cariblanco. For the first time ever, we farmed all of our grapes organically. We also let the wine ferment on its own without the addition of any non-indigenous yeast. Finally, we didn't add sulfur (a natural preservative) to the wine until just before bottling. Because of this non-interventionist approach, 2018 is the most honest expression of our Sauvignon Blanc we've ever made.

What I really appreciate about our Cariblanco -- which shows year after year -- is the bright aromatics coupled with a mouth-filling, textured palate. In 2018 what grabs my attention is the freshness both on the nose and the mouth. Flowers, white fruits and dried herbs develop on the nose, followed by a round mouthfeel and ending with a unique freshness on the palate.

- Amael Orrego, Winemaker





