



**KINGSTON**  
FAMILY  
VINEYARDS  
CASABLANCA CHILE

# TASTING NOTES



## 2017 CARIBLANCO

VARIETAL COMPOSITION	100% Sauvignon Blanc
PRODUCTION	530 cases
ALCOHOL	13.1%
RELEASE DATE	March 2018
AGING	Stainless Steel Barrels French Oak (Minimal)
MONTHS IN OAK	6 Months
RATINGS	93 pts, Descorchados 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, 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.

2017 was one of the hottest, driest and earliest vintages in recent Chilean memory. Most of the Cariblanco comes from our oldest Sauvignon Blanc vines, which sailed through the challenging weather with little difficulty, as old vines often do. As our vines approach 20 years of age—hardly old, but definitely mature—the wines seem to be reaching new levels of expressiveness, balance and interest.

Other than the usual fermentation and aging in a combination of steel, concrete and a very small percentage of French oak vessels—we did not do anything extreme in response to the vintage. More than any other variety in the Kingston vineyards, the Sauvignon Blanc seems to take it all in stride. That'll happen when the grape and the place are especially well matched.

The Cariblanco has always been deceptively full bodied for a wine that sees very little oak. It does not rely on ripeness to fill out the palate; the 2017 Cariblanco checks in at 13.1% alcohol. Not super low, but modest by New World standards. The combination of “pretty” fruit aromatics—yellow and green fruits, floral notes and just a hint of herbs—with pure, racy flavors on the palate is hard to resist. It is a refreshing drink all by itself, but it will accompany seafood and lighter white meats admirably.

- Byron Kosuge, Consulting Winemaker

