

## Kingston Family Vineyards Pinot Noir, 'Tobiano' Casablanca Chile 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2018

**GRAPE** Pinot Noir

**GEOGRAPHY** Not Europe

**COUNTRY** Chile

**LARGER REGION** Aconcagua

**SMALLER REGION** Casablanca

### Rationale

Pinot Noir is a sought-after grape globally. From California to Burgundy, New Zealand to Ogeron, it draws demand. Over the past few decades, Chile has joined the fray and has planted the variety up and down the country to much success, finding well suited, cool climate sites along the Andes Mountain range. Winemakers in Chile are still trying to define Pinot Noir. Its lack of distinction there is perhaps driven by a combination of young vines and the fact that most of the Pinot selections are from older Valdivieso clones brought over by Concha y Toro, before the arrival of the superior Dijon clones.

Although still finding a consistent national voice, Pinot Noir performs well in the Leyda region of San Antonio, displaying more herbs and pomegranate; in Casablanca, the flavors are more red cherry and red raspberry. There is buzz in volcanic Bio-Bio on the hillside area near the Bureo River and in cool Limarí: wines from both areas exhibit earthiness and minerality.

First planted in 1998 and with some 200 acres of vineyards, Kingston Family Vineyards specializes in small production Pinot Noir, Syrah, and Sauvignon Blanc from hillside vineyards located in the far western reaches of the Casablanca Valley. Owned by Americans, combines Californian knowledge of modern vineyard design and winemaking with a traditional, artisanal approach to produce the finest wine possible, with the talented Byron Kosuge as head winemaker. Reminiscent of many an Oregon Pinot Noir in the aromas, the 2018 Tobiano is juicy and taut with a nice core of red fruit.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Garnet

**RIM VARIATION** Salmon  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**TANNIN** Medium

**TEXTURE** Round / Smooth

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry  
*Condition: Fresh, Ripe, Raisinated / Dried*

**BLACK FRUIT** Black Raspberry • Blackberry *Condition: Fresh, Ripe, Raisinated / Dried*

**CITRUS FRUIT** Orange *Condition: Raisinated / Dried* *Part: Peel / Zest*

**FLORAL** Hibiscus • Jasmine • Rose *Condition: Fresh, Dried*

**GREEN VEGETABLE** Olive (Green) • Arugula

**OTHER VEGETABLE** Peppers (Red/Yellow) • Mushrooms (White) • Tomato Leaf • Ginger / Root • Rhubarb

**HERBAL** Basil • Rosemary • Sage • Laurel / Bay Leaf

**OTHER SPICES** Sassafras • Licorice (Red) • Mustard / Seed • Paprika / Pimenton

**ORGANIC EARTH** Forest Floor • Turned Dirt / Potting Soil

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUITNESS** Almond / Marzipan • Pistachio • Cashew

**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster