



KINGSTON
FAMILY
VINEYARDS
CASABLANCA CHILE

TASTING NOTES



2015 BAYO OSCURO SYRAH

VARIETAL COMPOSITION	100% Syrah
PRODUCTION	200 cases
ALCOHOL	14%
RELEASE DATE	March 2017
TYPE OF OAK	French
MONTHS IN OAK	12 Months
RATINGS	94 pts, James Suckling

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.

As always, the way we arrive at the Bayo Oscuro is a matter of lot selection and blending. All of the Syrah comes from a fairly small geographical area—planted only on the highest slopes, in decomposed granite with northwestern exposures to capture as much sun as possible. Syrah ripens late in our vineyard and we need every advantage in order to get the grapes ripe, particularly in the colder vintages. Although the sites are pretty similar, different clones and subtle differences in the aspects and soils, plus a range of winemaking variables (we like to mix it up in the cellar) usually give us a range of wines to work with. When they don't, as anyone who follows Kingston knows, we don't bottle a Bayo Oscuro. It has to be there in the wines.

As I wrote about the Lucero, our Syrah vines are approaching 20 years old. While this is not old by any means, it is mature enough that the wines speak louder than before. This allows us to focus more on flavor, aroma and the ever-elusive "character" in our winemaking decisions rather than power and concentration. I think the 2015 Syrahs all show a finesse and harmony on the palate that was hard to find in the early days of the vineyard.

The 2015 Bayo is a little shyer in the aromas than the Lucero. It's a bit more savory and earthy than fruity, and on the palate quite structured and multi-layered. It's packed pretty tight, with a core of fleshy tannin, slightly saline notes, and dense (if a little unresolved) fruit. It's a lot of wine, but it's not "big". It should age beautifully, so give it some time.

- Byron Kosuge, Consulting Winemaker

