



ACAIBO

2018

Flagship – Chalk Hill AVA Sonoma, California

« BALANCED AND VIBRANT, THIS MEDIUM TO FULL BODIED WINE SHOWS EXPRESSIVE AROMAS OF RIPE BLACK CHERRY, RED FRUITS, BERRIES WITH NOTES OF BLACK LICORICE AND COCOA POWDER MINGLE WITH A SPICE BOX OF DRIED SAGE, CLOVE AND NUTMEG. THE PALATE IS FILLED WITH FLAVORS OF JUICY BLACKBERRY AND BOYSENBERRY THAT ARE ENVELOPED IN SILKY TANNINS, SHOWING COMPLEXITY BEYOND ITS YEARS. THE OAK IS WELL INTEGRATED FOR GOOD STRUCTURE AND A SMOOTH, LINGERING FINISH. »

- **NICOLAS VONDERHEYDEN, TECHNICAL DIRECTOR.**

« PLUSH NOSE WITH RIPE PLUM AND BLACKBERRY. »
SAMANTHA COLE, JANCIS ROBINSON
18+ PTS

« VERY FINE TANNINS AND A FRESH FINISH. CRISP AND BRIGHT. »
JAMES SUCKLING
96 PTS

THE VINEYARD

24 acres located between the cool Russian River, the warm Alexander Valley and Knights Valley. At 750 feet elevation. Volcanic Ash & Clay loam soils.

THE VINIFICATION

Small lot fermentation in thermo regulated stainless steel tanks.
4 days of cold soak followed by alcoholic fermentation.
The malo-lactic fermentation follows in barrel.

THE BLEND

86 % Cabernet-sauvignon 10 % Merlot 4 % Cabernet-franc

THE CULTURAL PRACTICES

Organic farming
Only one irrigation before véraison
Rainwater harvesting

THE AGEING

16 months
in Bordeaux-style French Oak barrels.
With 65% new oak

THE TEAM

Owners : Gonzague & Claire Lurton
Technical director : Nicolas Vonderheyden
Oenologist consultant: Éric Boissenot

