



ACAIBO

2017

First Label – Sonoma County, California

« ACAIBO 2017 IS CHARACTERIZED BY ITS FRESHNESS, ITS BALANCE AND ITS AROMATIC PALETTE OF DARK BERRIES AND SPICES. A VINTAGE BOTH MODERN AND BRIGHT. »
- **NICOLAS VONDERHEYDEN, TECHNICAL DIRECTOR.**

« VERY COMPLETE, FILLING, GENEROUS. TOTALLY DELICIOUS AND TASTES VERY BORDEAUX-LIKE. »
GEORGINA HINDEL, DECANTER
95 PTS

« A REAL ACHIEVEMENT THAT MAKES FOR A SUPREMELY ENJOYABLE WINE. »

JANE ANSON
95 PTS

« I LIKE THE FINE VELVETY TANNINS AND FRESHNESS TO THIS WINE. »
JAMES SUCKLING
95 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 CULTURAL PRACTICES

Organic farming
Only one irrigation before véraison
Rainwater harvesting

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 AGEING

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

THE BLEND

75 %	13 %	12 %
Cabernet-sauvignon	Cabernet-franc	Merlot

THE TEAM

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