



ACAIBO

2016

First Label – Sonoma County, California

GONZAGUE & CLAIRE LURTON, OWNERS OF WORLD-RENOWNED BORDEAUX CLASSIFIED GROWTH, WERE THIRSTING FOR FREEDOM, FAR FROM THEIR MÉDOC TERROIRS. IN 2012, THEY FELL IN LOVE WITH A TEN-HECTARE PROPERTY IN THE HEART OF CALIFORNIA. THE RESULT OF THIS EPIC JOURNEY WAS ACAIBO, AN EXCEPTIONAL CUVÉE THAT TAKES ITS NAME FROM THE NATIVE PEOPLES OF SONOMA. ACAIBO IS AS REFINED AS IT IS BALANCED BETWEEN FRESHNESS AND FULLNESS IN THE MOUTH. IT IS MUCH CLOSER TO TRADITIONAL BORDEAUX WINES THAN TO TYPICAL CALIFORNIA WINES. A PERFECT ILLUSTRATION OF A FRANCO-AMERICAN ADVENTURE.

« THERE IS LOTS OF PROMISE

AND POTENTIAL HERE. »

COLIN HAY,

THE DRINKS BUSINESS

95+ Pts

« PLENTY OF LIFE »

JANE ANSON

94 Pts

« GENEROUS AND REFRESHING, WITH
NUANCED DETAILS »

LIN LIU MW

95 Pts

« UNE TRÈS BELLE BOUTEILLE. »

YOHAN CASTAING

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 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

72 % Cabernet-sauvignon 18 % Cabernet-franc 10 % Merlot



THE CULTURAL PRACTICES

Organic farming
Only twice irrigations
before véraison and harvests
Rainwater harvesting

THE AGEING

16 months
in Bordeaux-style French Oak barrels.
With 80% new oak

THE TEAM

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