



# ACAIBO

# 2015

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.

«THE BLUEBERRY AND BILBERRY FLAVOURS ARE VIBRANT AND GENEROUS, SET IN RELIEF AGAINST EUCALYPTUS, CHARRED OAK AND A FRESH CURRENT OF ACIDITY. ORGANICALLY FARMED, HUGELY PROMISING OF WHAT CAN BE ACHIEVED ON THIS SITE..»

**DECANTER 94 Pts**

«LINEAR AND TIGHT WITH GENEROSITY AND FINEGRAINED TANNINS WITH LOTS OF SUBTLE BLACKBERRIES, HAZELNUTS AND DRIED FLOWERS. SO SUPPLE. LOVELY NOW.»

**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 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

74 % Cabernet-sauvignon      20 % Cabernet-franc      6 % 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

