



# ACAIBO

# 2019

Flagship – Chalk Hill AVA Sonoma, California

« THIS IS A RELLY GREAT WINE WITH SUCH FINESSE AND PURITY, LONG LENGTH AND LIFTED BODY. ACAIBO IS REALLY DEVELOPING A LOVELY SIGNATURE WITH GREAT CONSISTENCY. »

**DECANTER**

**96 Pts**

« AN ASTONISHING PURITY OF FLAVOUR AND AROMA (...). ANOTHER SUCCESSFUL VINTAGE FROM CLAIRE AND GONZAGUE LURTON »

**JANE ANSON**

**98 Pts**

« THIS IS FIRM AND STRUCTURED WITH FOCUS AND PRECISION. MEDIUM- TO FULL-BODIED WITH RIPE BUT FRESH DARK BERRIES, COCOA AND DRIED ORANGE PEEL. »

**JAMES SUCKLING**

**96 Pts**

## THE VINEYARD

24 acres located between the cool Russian River , the warm Alexander Valley and Knights Valley. At 750 feet altitude. Volcanic Ash & Clay soils. AVA Sonoma County

## THE VINIFICATION

State of the art reception line with vibrating tables to minimize impact. Berries are meticulously sorted by hand and the advanced « Mistral » wind system leaving only the highest in quality. Small lot fermentation in thermo regulated stainless steel tanks. 4 days of cold soak followed by alcoholic and malo-lactic fermentation which finishes in barrel.

## THE BLEND

88 %	9 %	3 %
Cabernet-sauvignon	Merlot	Cabernet-Franc



## THE CULTURAL PRACTICES

Organic farming. Rainwater harvesting and only two irrigations per year.

## THE AGEING

16 months in Bordeaux-style French oak with 70% new oak.

## THE TEAM

**Owners :** Gonzague & Claire Lurton  
**Technical Director :** Nicolas Vonderheyden  
**Oenologist Consultant:** Éric Boissenot