

ACAIBO

2013

SONOMA COUNTY
RED WINE



Classic claret nose. Translucent dark red, fresh/subtle oak scent, fresh berries (not currants), immediately and intensely tempting. No crashing entry, just crisp and invigorating at first, then more plummy, intriguing hints of spice, mouthfilling without force, gracefully tailored on the rear view. Hard to resist, light in touch and heart; much more Bordeaux than California in spirit.

Hugh Johnson

Lots of blackcurrant, violet, and perfumed on the nose. Full to medium body, polished, ripe tannins and a long and flavorful finish. Extremely fine tannins. Needs two or three years to soften. A blend of mostly cabernet sauvignon and merlot. Some cabernet franc.

James Suckling - 93pts

This blend is proprietors Claire and Gonzague Lurton's foray into California fruit: the two of them together own several estates in Bordeaux. Their estate vineyard site, still in replanting mode, sits atop a compelling knoll atop Chalk Hill. Leathery and smoky, this wine is classically styled in currant and pencil lead, with a dry, restrained body that lingers on the palate.

Wine Enthusiast - 92pts



HARVESTING

Merlot: 23 september

Cabernet franc: 19 september

Cabernet sauvignon: 1st october

Average yield: 2.5 tons per acre



BLENDING

Cabernet Sauvignon: 56 %

Merlot: 34 %

Cabernet Franc: 10 %



TECHNICAL SPECIFICATIONS

AVA Sonoma County
Soil Volcanic Ash & Clay

Reception State of the art reception line with vibrating tables throughout to minimize impact. Berries are meticulously sorted by hand and the advanced "Mistral" wind system leaving only the highest in quality.

Vinification Small lot fermentation in thermo regulated stainless steel tanks with 4 days of cold soak followed by alcoholic fermentation. MLF follows in barrel.

Maturing An average of sixteen months in Bordeaux-style French Oak barrels sourced from the finest forests of central France. 80 % are new barrels from a mix of world-class coopers with an array of toast profiles.

Owner Claire and Gonzague Lurton

www.acaibo.com

