



ACAIBO

2019

Flagship – Chalk Hill AVA Sonoma, California

« INTENSE AROMAS OF RIPE BLACK CHERRY, GRAPHITE AND BLACKBERRY INTERLACE WITH A LOVELY VIOLET FLORAL NOTE. THE PALATE IS INVITATING AND WELL-BALANCED, EXUDING FLAVORS OF BLUEBERRIES, CASSIS AND BOYSENBERRY THAT ARE ALL BEAUTIFULLY INTERWOVEN WITH SILKY TANNINS FROM THE FRENCH OAK BARRELS. THIS WINE IS ELEGANT WITH DEEP AND DENSE AROMAS UPLIFTED BY DELICATE ACIDITY. »

NICOLAS VONDERHEYDEN, TECHNICAL DIRECTOR

« THIS IS FIRM AND STRUCTURED WITH FOCUS AND PRECISION. MEDIUM- TO FULL-BODIED WITH RIPE BUT FRESH DARK BERRIES, COCOA AND DRIED ORANGE PEEL. VERY ATTRACTIVE MINERAL UNDERTONE THAT GIVES TENSION ON THE MID-PALATE.

JAMES SUCKLING, 96/100

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 % Cabernet-sauvignon 9 % Merlot 3 % 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

