



# ACAIBO

# 2017

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 24-ACRES 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.

« ACAIBO 2017 IS CHARACTERIZED BY ITS FRESHNESS, ITS BALANCE AND ITS AROMATIC PALETTE OF RED BERRIES AND MINT. A VINTAGE BOTH MODERN AND BRIGHT, THAT FULLY EXPRESSES THE POTENTIAL OF THE ESTATE. »

- **NICOLAS VONDERHEYDEN, TECHNICAL DIRECTOR.**

## THE VINEYARD

24 acres located between the cool Russian River, the warm Alexander Valley and Knights Valley. At 750 feet elevation. Volcanic Ash & Clay loam 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

75 %	13 %	12 %
Cabernet-sauvignon	Cabernet-franc	Merlot

## THE CULTURAL PRACTICES

Organic farming  
Only one irrigation before véraison  
Rainwater harvesting

## THE AGEING

16 months  
in Bordeaux-style French Oak barrels.  
With 65% new oak

## THE TEAM

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

