

ACAIBO

2012

SONOMA COUNTY
RED WINE



The 2012 Acaibo is remarkable for its very intense, almost seductive expression of aromas. The bouquet offers an elegant combination of floral notes (violets), spices (pepper, cinnamon, liquorice and vanilla), red fruit (blackberries and raspberries) and earthy undertones. On the palate, there is a balance between richness, finesse, freshness and power that verges on perfection. This wine is voluptuous & smooth with finely textured tannins, a full-bodied mouth feel and a very long finish. There can be no doubt that this is an exceptional vintage that is already very generous on the palate, and shows excellent potential to improve further over time.

Vintage Notes

The grapes benefited from a dry, hot, sunny summer that has placed 2012 among the truly exceptional vintages. The long days with sunshine abound, coupled with cool nights provided perfect ripening conditions, resulting in a quite remarkable richness in the grapes when they were harvested. The excellent health of the grapes and fine late summer conditions enabled each plot to be harvested at just the right time...

"Lots of ripe plum and hints of jam yet bright and fresh. Full body, round and velvety tannins and a flavorful finish. Soft and delicious."

James Suckling - 92^{pt}



HARVESTING

Merlot: 28 to 30 september

Cabernet franc: 6 & 7 october

Cabernet sauvignon: 1 to 14 october

Average yield: 2.5 tons per acre



BLENDING

Cabernet Sauvignon: 46 %

Merlot: 53 %

Cabernet Franc: 1 %



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

