

# ACAIBO

# 2014

SONOMA COUNTY  
RED WINE



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Love the black currant, slate, violet and lilac aromas. Full body, ultra-fine tannins and a wonderful finish. This is polished and linear. Beautiful backbone through the center palate. Almost all cabernet sauvignon makes this fantastic. Drink or hold.

**James Suckling - 95pts**

California vintners and growers across the state are grateful for another excellent vintage, despite an ongoing drought and earthquake that rocked south Napa in late August just as crush was getting underway. A mild winter and spring caused early bud break, although the overall length of the growing season was similar to past years. A compacted harvest began in July for sparkling wines and started winding down by mid-October for later ripening varieties. Moderate temperatures, with only minimal rain in September, allowed for even ripening.

<https://www.wineinstitute.org/resources/pressroom/10272014>



## HARVESTING

**Merlot:** 23 september

**Cabernet franc:** 17 september

**Cabernet sauvignon:** 2 october

**Average yield:** 2.5 tons per acre

## BLENDING

**Cabernet Sauvignon:** 85 %

**Merlot:** 9 %

**Cabernet Franc:** 6 %

## 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