

TRINITE  
ESTATE

ACAIBO  
SONOMA COUNTY RED WINE

2012

GONZAGUE & CLAIRE LURTON

# ACAIBO

# 2012

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 TEN-HECTARE 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.

« 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 Pts**

## THE VINEYARD

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

46 % Cabernet-sauvignon    1 % Cabernet-franc    53 % Merlot

## THE CULTURAL PRACTICES

Organic farming.  
Only twice irrigations before véraison and harvests.  
Rainwater harvesting.

## THE AGEING

18 months in Bordeaux-style French Oak barrels. With 60% new oak.

## THE TEAM

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

