

TRINITE
ESTATE



ACAIBO

SONOMA COUNTY RED WINE

2013

GONZAGUE & CLAIRE LURTON

ACAIBO

2013

First Label – Sonoma County, California

GONZAGUE & CLAIRE LURTON, OWNERS OF WORLD-RENOUNDED 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 BLACKCURRANT, VIOLET, AND PERFUMED ON THE NOSE. FULL TO MEDIUM BODY, POLISHED, RIPE TANNINS AND A LONG AND FLAVORFUL FINISH. EXTREMELY FINE TANNINS. »

JAMES SUCKLING 93 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

56 %	10 %	34 %
Cabernet-sauvignon	Cabernet-franc	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 80% new oak.

THE TEAM

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



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