

TRINITE
ESTATE



ACAIBO

Chalk Hill, Estate Bottled
Cabernet-Sauvignon, Sonoma County

2014

GONZAGUE & CLAIRE LURTON

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2014

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.

« 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. » **JAMES SUCKLING 95 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

85 % Cabernet-sauvignon
9 % Merlot
6 % Cabernet-franc

THE CULTURAL PRACTICES

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

THE AGEING

16 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

