

ACAIBO

SONOMA, CALIFORNIA



ABOVE ALL, ACAIBO IS CLAIRE AND GONZAGUE LURTON OWN PERSONAL CREATION. A NEW CHALLENGE AND A JOINT PROJECT, APART FROM THEIR LEGACIES.

SO FAR, CLAIRE AND GONZAGUE HAVE KNOWN AN ESTABLISHED SYSTEM, A FAMILIAR TERROIR IN THE MÉDOC (BORDEAUX) WHERE THEY BOTH GREW UP.

THEY MOVED TO CALIFORNIA WITH THEIR CHILDREN, TO BUILD EVERYTHING : THERE IS NO WINEMAKING FACILITIES AND VINEYARD MUST BE REPLANTED.



CLAIRE AND GONZAGUE DO NOT WANT TO PRODUCE ANOTHER COMMON CALIFORNIAN WINE BUT WISH TO ADD THEIR OWN STYLE, COMING FROM THEIR BORDEAUX EXPERIENCE. THE BALANCE OF THEIR WINE, BETWEEN FRESHNESS, AND DEPTH, IS CLOSER TO A BORDEAUX STANDARD THAN TO A CALIFORNIAN ONE.

ACAIBO, DESPITE THE POTENTIAL RISK, IS AN ACHIEVEMENT. TODAY ONE OF THE BEST SONOMA WINES.

RISKS AND CHALLENGES WERE WORTHWHILE.

ACAIBO, THE 3 FISHES SYMBOL, FIRST REPRESENTS THEIR 3 CHILDREN. THEIR OWN HISTORY HAS BEEN WRITTEN HERE IN SONOMA.

ACAIBO

** Focus on Vintage 2015*

“ LEATHERY AND EARTHY AT ITS CORE, IT'S POSSESSED
OF A SOFT GRIP OF CASSIS AND VIOLET, STRUCTURED
AND SMOOTH ON THE PALATE WITH A LIGHT TOUCH TO
THE RIPENESS.”

WINE ENTHUSIAST
94 Pts*

“ ALMOST ALL CABERNET SAUVIGNON
MAKES THIS FANTASTIC.”

JAMES SUCKLING
95 Pts*

BLEND*

85% CABERNET-SAUVIGNON
9% MERLOT
6% CABERNET-FRANC

APPELLATION

SONOMA
CALIFORNIE

AGEING*

16 MOIS EN BARRIQUES
60% BOIS NEUF



TRINITE
ESTATE



ACAIBO

Chalk Hill, Estate Bottled
Cabernet-Sauvignon, Sonoma County

GONZAGUE & CLAIRE LURTON

ACA & IBO

« Every great wine is inherently related to the land where the grapes come from », this is Claire and Gonzague Philosophy.

Studying Pomo dialect – language of amerindian nation coming from Chalk Hill area – Claire and Gonzague kept in mind two words : ACA and IBO.

ACA is related to water and fish. It pays tribute to the land and its history, to water; the most basic resource of viticulture.

IBO means three. A link to the three children they had together, as well as their 3 Classified Growth châteaux in Bordeaux.

Thus was born Acaibo, representing Claire and Gonzague whole life, a life of passions and adventures.

When Claire and Gonzague bought Trinité Estate in 2012, their vision was not to produce yet another Californian wine,

The **balance between freshness and volume** on the palate of the wine is thus closer to Bordeaux standards than to Californian ones.

Vineyard of 24 acres in Chalk-Hill in Sonoma County.

Chalk-Hill is at **the crossroads of 3 other great appellations of Sonoma**: Russian River, Knight's Valley, Alexander Valley.

The terroir

Thermal amplitude with cool nights and hot days ideal for growing Cabernet Sauvignon.

The soil consists of **clayey silt on volcanic rocks**.

Planting on **slopes of 20 to 50%** with infrastructures to control erosion phenomena.



The **organic farming**

Organic practices throughout the vineyard and the desire to have the lowest possible carbon footprint.

ACAIBO is completely **estate grown**, with grapes solely coming from the vineyard in Chalk Hill.

Optimization of water :

- Two rainwater collection lakes irrigate the entire vineyard.
 - "Sap Flow" sensors allowing rational use of water: twice a year on average.
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Pierre Seillan, of the highly acclaimed "Verité" wine estate in Sonoma, helped Claire and Gonzague settle in the region and tame the environment.