

ACAIBO

SONOMA, CALIFORNIA





TRINITE
ESTATE

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ACAIBO

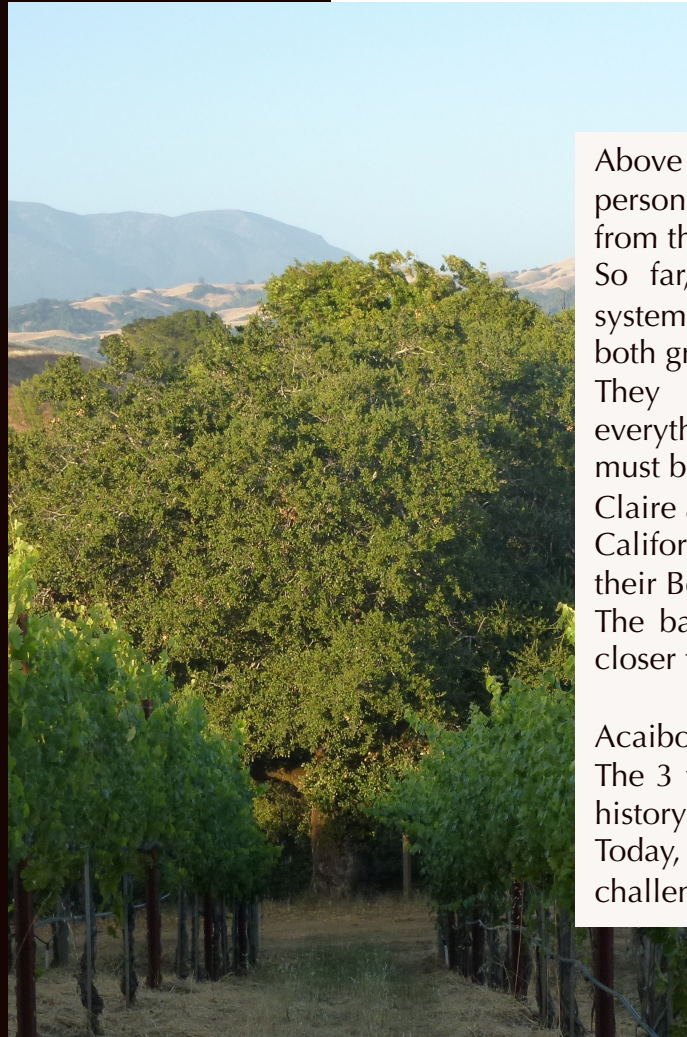
SONOMA COUNTY RED WINE

2014

GONZAGUE & CLAIRE LURTON

- **SIZE : 24 ACRES**
- **AVA : SONOMA COUNTY, CHALK HILL RD**
- **SOIL : VOLCANIC ASH, CLAY & LOAM**
- **ACAIBO, THE ICONIC WINE IS COMPLETELY ESTATE GROWN, WITH GRAPES SOLELY COMING FROM TRINITÉ VINEYARD.**
- **GRAPE VARIETIES :**
 - **CABERNET-SAUVIGNON : 66 %**
 - **MERLOT : 17 %**
 - **CABERNET FRANC : 12 %**
 - **SAUVIGNON BLANC : 5 %**





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.

The 3 fishes symbol first represent their 3 children. Their own history has been written here in Sonoma.

Today, Acaibo, is one of the best Sonoma wines. Risks and challenges were worthwhile.



Acaibo is the quest of the original terroir in Sonoma, and more specifically in Chalk Hill. Claire and Gonzague are not familiar with californian grape varieties, and thus decided to cultivate Bordeaux grape varieties on volcanic soils of Sonoma. Besides, this terroir is full of many others unexcepted challenges for Claire and Gonzague...

First, because of the very sloping ground, viticulture in Sonoma is very different from Bordeaux.

Also, thermal amplitude ranges from fresh nights to sunny days. This is why, in California, watering is needed several times a week. Thoughtful, Claire and Gonzague decided to manage the vineyard following an organic farming process. Irrigation only managed twice a year, from water stored in the vineyard lake.

Challenges do not end there. Sonoma has also been impacted, since several years, by heavy fires, burning plenty of vineyard acres. Finally, Sonoma is considered as a seismic risk area, threatened by San Andreas fault activity.

Since 2012, with resilience and modesty, Claire and Gonzague have finally succeeded to understand and to tame Chalk Hill land. Thanks to their expertise, they have been able to appreciate the terroir and to quickly improve the wine. Acaibo is today an iconic wine, one of the best of Sonoma wines.

ACA & IBO MEANINGS

« 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 in 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. Looking forward, they are convinced that someday their children will write their own history with those vineyards and wineries.



NICOLAS VONDERHEYDEN, ACAIBO Technical Director

The perfect blend of Bordeaux and Sonoma. With dual nationality, and more precisely as a native of Margaux living in California, Nicolas was the ideal candidate for the Acaibo project. Intuitive and sensitive, he is dedicated to making every effort to obtain high-quality grapes.

He works on instinct, believing in the flow of energy, and communication with the vines. With humility and strong convictions, he is convinced that the least amount of human intervention will offer the most in terms of the beauty and balance that he seeks.

Nicolas came to work on a fledgling project for which it was hard to have any perspective. He also had to meet the challenge of the specific requirements of vine growing in California, in order to place Acaibo among the Sonoma elite.

Rather than theory, he relied on his common sense, reducing inputs and minimizing his own interventions.

Nicolas is constantly proposing new wines. His awareness of both cultures has enabled him to be more open and thus to diversify the range of wines in the Trinité Estate portfolio. He is always adapting techniques and experimenting.



ACAIBO 2014

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.



AVA : Sonoma
Soil : Volcanic Ash & Clay



Vibrating tables to minimize impact, berries are meticulously sorted by hand.



85% Cabernet Sauvignon, 9% Merlot, 6% Cabernet Franc (16 months in French Oak Barrels)





ACAIBO 2015

Linear and tight with generosity and fine-grained tannins with lots of subtle blackberries, hazelnuts and dried flowers. So supple. Lovely now.

James Suckling - 95pts



AVA : Sonoma
Soil : Volcanic Ash & Clay



Vibrating tables to minimize impact, berries are meticulously sorted by hand.



74% Cabernet Sauvignon, 20% Cabernet Franc 6% Merlot, (16 months in French Oak Barrels)

The 2015 year delivered California vintners and growers across the state another stellar vintage. Despite a lighter crop compared to last year from one of the earliest seasons on record, wildfires during harvest in some regions and a fourth year of drought.

Quality is high across the board.

A mild winter causing early bud break, followed by protracted bloom and unseasonably cool weather in spring, contributed to smaller grape clusters and variable crop size.

ACAIBO KEY POINTS

- When Claire and Gonzague bought the Estate in 2012, their vision was not to produce yet another Californian wine, but to add their style through their Bordeaux experience. The balance between freshness and volume on the palate of the wine is thus closer to Bordeaux standards than to Californian ones.
- No leaf stripping at the property in order to maintain as much freshness as possible. Sunshine in California is the number one enemy of viticulture, as is rain in Bordeaux.
- We have the status of Wine Grower + Wine Maker: we control the entire manufacturing process from planting the vines to bottling.
- Chalk-Hill is at the crossroads of 3 other great appellations of Sonoma: Russian River, Knight's Valley, Alexander Valley.
- Organic farming: organic practices throughout the vineyard and the desire to have the lowest possible carbon footprint.
- Terroir :
 - Thermal amplitude: 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.
- Pierre Seillan, of the highly acclaimed "Verité" wine estate in Sonoma, helped Claire and Gonzague settle in the region and tame the environment.
- Optimization of water within the domain thanks to the presence of:
 - Two rainwater collection lakes irrigate the entire vineyard.
 - "Sap Flow" sensors allowing rational use of water: twice a year on average.