



TRINITÉ ESTATE ACAIBO 2013 SONOMA

As a couple, the relationship of Claire and Gonague Lurton started and blossomed as they respectively took control of their family properties in Bordeaux. And while they learned the ins and outs of the wine industry together, their properties were always managed and operated separately over the years. With a desire to create something together, they have created a new venture in Sonoma County — Trinité Estate and the wine they lovingly call Acaibo. A proud blend of the French tradition and an American spirit of adventure. It is composed of the three most prolific Bordeaux grape varieties: Cabernet Sauvignon, Merlot and Cabernet Franc.

2013 is a legendary vintage for Californians wines. The combination of weather and our hillside vineyard exposure were perfect to growing our grapes and give us the ability to wait for the optimal picking conditions. They arrived in pristine conditions at our winery. Translucent dark red, fresh subtle oak and full berries flavors. Crisp and invigorating at first, then more plummy, hints of spice, mouth filling without force, gracefully tailored with silky tannins. Hard to resist. Great balance between power and elegance. Very appealing in its youth but will age beautifully over the next decade. We loved its precision and elegance.

Fairly dry spring brought on bud break a couple of weeks earlier than usual and the early development continued throughout flowering, veraison, harvest. Growing conditions were perfect throughout the summer. Grapes had a long hanging time to achieve full maturity and concentrate flavors. 2013 show pure and polished tannins with good acidity to age well. Its an outstanding vintage.

AVA: Sonoma County.

Vineyard Sites: 100 % Trinité Estate Vineyard.

Soil: Volcanic Ash & Clay

Blend: 56% Cabernet Sauvignon, 34% Merlot, 10% Cabernet Franc

Reception: State of the art reception line with vibrating tables throughout to minimize impact. Berries are meticulously sorted by hand and the advanced "Mistral" wind system leaving only the highest in quality.

Vinification: Small lot fermentation in thermo regulated stainless steel tanks with 5 days of cold soak

