

# HUNDRED ACRE

## ARK VINEYARD 2006

### WINEMAKER NOTES:

All Hundred Acre wines are made by sorting the fruit berry by berry, fermenting in small French oak fermenters, and long aging in the finest barriques. The secret to Hundred Acre is no compromise and no detail overlooked, ever.

### VINEYARD NOTES:

The single estate vineyard ARK is located just outside St. Helena, California, at the base of Howell Mountain. It was originally planted in the 1880's, but was sadly lost to Prohibition. It took us five years to rebuild; she is our pride and joy.

The ARK is comprised of nine different blocks of Cabernet Sauvignon, planted meter by meter in nine different volcanic soil strata, stretching through a sixty million year time sequence, three ancient beach fronts, a prehistoric weapons quarry, and stretches through a 180 degree arc of the sun over its half-mile length.

Hot afternoon sun known to damage aromatics in the fruit (on the hottest days), is blocked by the shade of Glass Mountain (named for the rare obsidian rock found in the soil and used for weapons) which rises to the western side of the ARK.

As with all of our vineyards, we pick only when the fruit is perfectly ripe; this doesn't always happen at once. It is common for us to make multiple passes through the vineyard, picking different clusters from the same vines as they reach perfect maturity. This attention to detail is critical to making a wine the caliber of Hundred Acre.

**TASTING NOTES:** Dark and gorgeously dense the 2006 Ark Cabernet Sauvignon is extravagant with aromas of crème de cassis, tobacco, licorice and fresh, clean earth. The rich aromatics are complimented by deep layers of concentrated blackberry and black currant flavors that mingle beautifully with mocha, espresso, and a touch of spice box. The wine expresses supple tannins and the considerable fruit characters follow beautifully through the long finish. This wine will drink superbly for two decades.

### COOPERAGE:

Hundred Acre wines are aged for 24 to 30 months in the finest center of France oak barrique. The stave wood is hand-selected for ultra-tight grain, then air dried for three years before being made into barrels.

**APPELLATION:** Napa Valley

*Jayson Woodbridge, Proprietor and Winemaker*

