

HUNDRED ACRE

ARK VINEYARD 2008

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 1880s, 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. The vineyard stretches through a sixty million year time sequence; three ancient beach fronts, a prehistoric weapons quarry, and spans 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 ancient weapons such as arrowheads) 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: Years ago many of you will remember me writing and saying that the 2006, 2007 and 2008 vintages were the best I have ever made.

Mr. Robert Parker Jr. most recently wrote: "The 2008 Cabernet Sauvignon Ark Vineyard, possesses a dense ruby/purple color as well as an extraordinary nose of spring flowers intermixed with blueberries, black raspberries, wet rocks and spice box. Deep, full-bodied, rich and intense, this gorgeous effort again demonstrates what brilliant winemaking and a top-notch terroir can produce. It should drink well for 15-20 years."

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

