

HUNDRED ACRE

Kayli Morgan Cabernet Sauvignon

Hundred Acre Kayli Morgan Vineyard Cabernet Sauvignon is made exclusively from 100% Cabernet Sauvignon grapes grown in our own Kayli Morgan vineyard just north of St. Helena at the base of Howell Mountain.

We implement sustainable farming techniques and except for the tilling of the ground, most work is done by hand. We expend great effort to produce a miniscule crop of small, concentrated Cabernet Sauvignon berries by diligent vineyard management. Our 2003 vintage was the smallest on record, until the 2004 vintage came along. This year we have the smallest amount of a wine we have ever produced.

Hundred Acre continues to be fermented in the finest French 500-liter barrels, named puncheons. These puncheons are essentially micro fermentation tanks that match perfectly with the small lots of fruit we harvest from our two Napa Valley Cabernet vineyards, Kayli Morgan and The Ark.

Every clone, pick date, block and barrel type is fermented separately and ever so gently de-stemmed and hand sorted, berry by berry, and of course, never crushed.

When Mr. Robert Parker Jr. of *The Wine Advocate*, reviewed a barrel sample of the 2004 vintage he awarded it one of the highest scores of the vintage (92-95 points)

Mr. Stephen Tanzer reviewed the 2004 vintage and the score received is one of the highest awarded in the vintage by his publication *The International Wine Cellar* (93-96)

For me, the 2004 vintage is a return to a very classical style of Hundred Acre. Co-winemaker Philippe Melka and I have described the wine many times in just two words...pure and elegant; but have been known to expound on the highly aromatic nature of this vintage and the wine's structure and complex layering. It is a wine that we both love and look forward to enjoying now and over the next few decades.

Jayson Woodbridge, Proprietor

