



# WHEN OBSESSION LEADS TO PERFECTION

ALLOCATIONS ARE LIMITED.

## THE 2015 VINTAGE

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*One of the hallmarks of 2015 is the uncuosity and viscosity of the wines themselves...there is also an amazing sucrosity, not from residual sugar, but just from the ripeness of the grapes, that seems to run through so many of the wines in 2015. It is a small crop of extremely high quality and continues the remarkable succession of exceptional vintages in Northern California.*

—ROBERT PARKER, WINE ADVOCATE

# “SUPER, SUPER SMALL CROP and EXTREME HIGH QUALITY”

—JAYSON WOODBRIDGE



EACH SINGLE VINEYARD WINE represents the true expression of terroir from its namesake Hundred Acre estate vineyard: ARK and Kayli Morgan. They are the very essence of a complete and total commitment to an exacting standard, designed to express the nuances that make each vineyard unique. It is a rigorous process whereby each individual block selection is pruned to one cluster per shoot, undergoes multi-pass harvesting, table sorted berry by berry, puncheon fermented and sur lie aged in separate barrels before the blend is assembled. Each and every barrel is then smelled, tasted and hand-selected by Jayson, in order create a final blend that captures the specific place, time and story the wine will tell.

## 2015 ARK VINEYARD CABERNET SAUVIGNON



*2015 has turned out  
to be a spectacular,  
high-quality vintage  
in the North Coast.*

—ROBERT M. PARKER, JR.  
*Issue 227 — The Wine Advocate  
October 2016*

## 2015 KAYLI MORGAN VINEYARD CABERNET SAUVIGNON

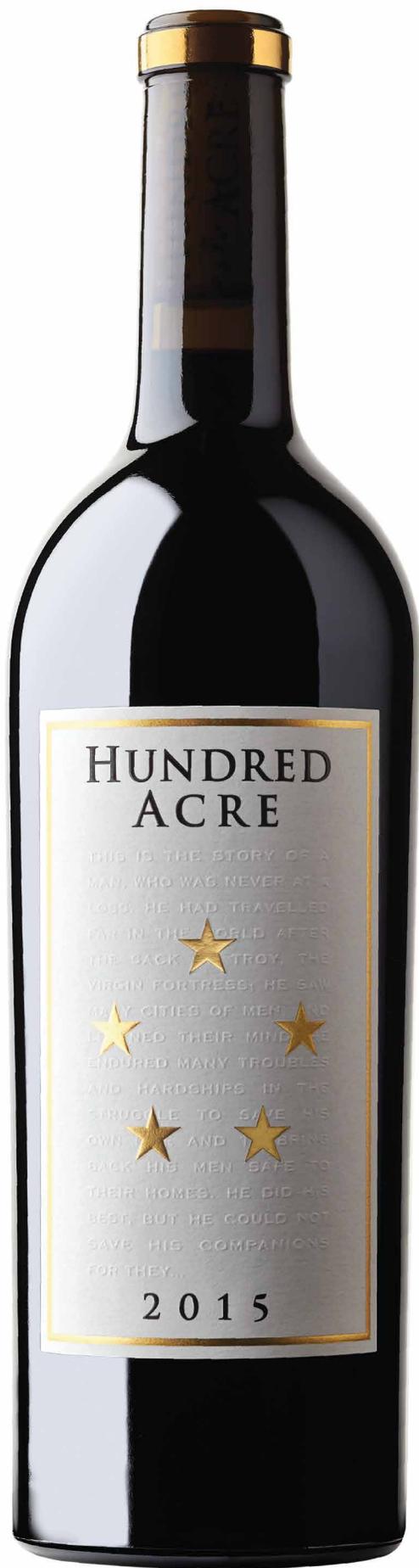


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“Altogether, this is a remarkable winery with a highly  
personalized vision that is producing  
**EXTRAORDINARY WINES**  
and we’re all the better for it.”

CONTACT YOUR HUNDRED ACRE SALES REPRESENTATIVE  
FOR ALLOCATION INFORMATION



# 2015

## KAYLI MORGAN VINEYARD CABERNET SAUVIGNON

### 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 nest barriques. The secret to Hundred Acre is no compromise and no detail overlooked, ever.

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### VINEYARD NOTES

Kayli Morgan is where it all started. In August of 2000, I paid the highest price to date ever paid for planted vineyard land in Napa Valley. After examining the vineyard over a week's time, I knew I had to own it and that it would make one of the world's greatest wines. Six weeks later we harvested the first vintage of Hundred Acre, and in a year that was panned by the press, I made one of the highest scoring wines of the vintage...the rest is history.

The Kayli Morgan Vineyard is located just north of Saint Helena, California at the base of Howell Mountain. The soils are a chocolatey clay, holding moisture to keep the vines cool. As summer progresses, the ground forms micro-cracks, allowing the roots to seek water deeper and deeper into the earth; as they do, they pick up minerals that give Kayli Morgan its distinctive characteristics. Kayli Morgan is a single estate vineyard and 100% Cabernet Sauvignon.

### COOPERAGE

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

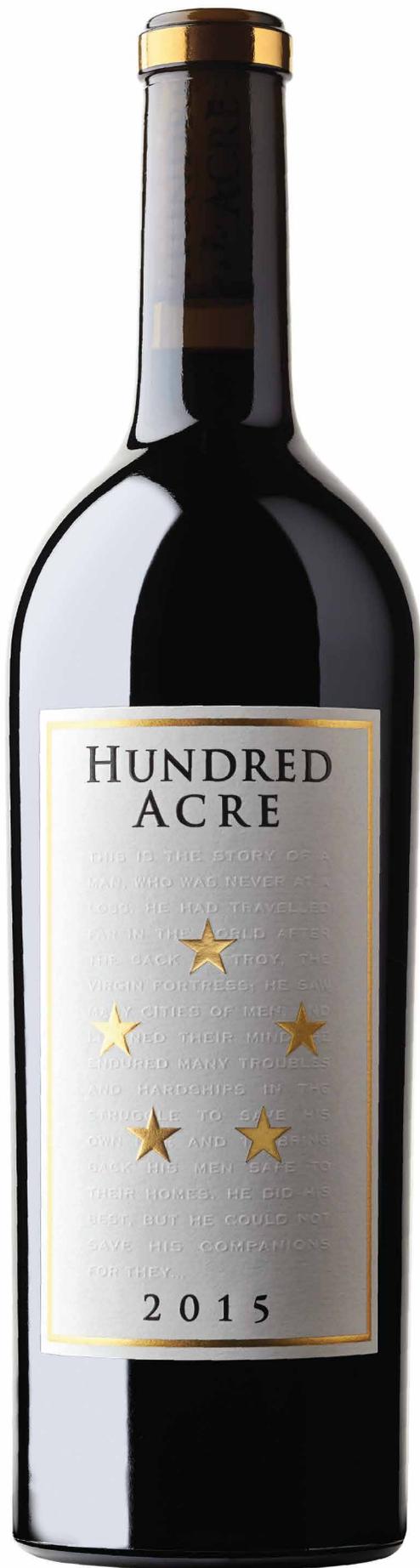
### APPELLATION

Napa Valley

BY JAYSON WOODBRIDGE | PROPRIETOR + WINEMAKER

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### 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 for ancient weapons such as arrowheads) which rises to the western side of the ARK vineyard.

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.

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