



FROG'S LEAP

2020 CHARDONNAY

"SHALE AND STONE"

NAPA VALLEY



A BRIEF HISTORY

At Frog's Leap, we have been fortunate enough to work with the same Chardonnay vineyard ever since our first vintage in 1985. Planted by the renowned Truchard family in 1979, these vines are deeply rooted in the decomposed shale and sandstone that are characteristic of the steeply-sloped hillsides of Carneros, and lend themselves perfectly to the balanced, restrained style that is our signature. Held for a handful of days in new French oak barrels, the wine is racked at the peak of its fermentation to concrete vessels, where it sits, untouched and sur lie, for up to 12 months. Grown in shale and aged in stone, our Chardonnay boasts incredible freshness and a distinct mineral edge that speaks directly to its origins.

ABOUT THE WINE

The 2020 vintage will always be remembered for the devastating wildfires that deeply affected many up-valley vineyards. It was a nail-biter, but we were successful in getting our Chardonnay (and all other grapes) off the vine and safely fermenting before any damage was done. What is often overlooked in 2020 is that it was a very fine vintage for those wines that were made without the influence of smoke. The 2020 Shale and Stone is yet another delicious example of our unique Frog's Leap style that matches lovely hints of white flowers with crisp minerality and (ironically, in 2020) aromas of matchstick and gunpowder. Crisp, bone dry, and perfectly balanced, this wine satisfies in so many ways—with food as well as just for sipping.

The 2020 Chardonnay was harvested in eight separate picks between August 26th and September 11th, as different sections of the vineyard reached full ripeness. All lots were added to the press whole cluster, with the first three lots seeing a couple hours of skin contact in the press. After cold settling, the juice was allowed to just barely begin its fermentation in tank, then was immediately racked to brand-new French oak barrels, where they spent their most active phase of fermentation, typically 4-6 days. As each lot began to slow down, all wine was racked to a single stainless steel-lined concrete tank, where primary fermentation finished over the next several weeks. No lees stirring occurred, and no sulfur was added to the tank until the following summer, with the wine finishing a natural malolactic fermentation over the winter. RW

THE BLEND

100% Chardonnay
100% Truchard Vineyard, Carneros,
Napa Valley

VINES

Organically farmed. Planted 1979 in
fractured shale and sandstone

STATISTICS

harvested: August 26 - September 11
harvest chemistry: 2.27° brix, 6.8g/L total acidity, 3.30pH
final chemistry: 13.3% alcohol, 6.2g/L total acidity, 3.32pH,
0.1% residual sugar, full malolactic fermentation
bottled August 18 2021
7,014 cases produced

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco

VINEYARDIST

Frank Leeds