



2018 CABERNET FRANC CHAVEZ LEEDS VINEYARD RUTHERFORD NAPA VALLEY

A BRIEF HISTORY

In 1926, with Prohibition in full swing, Apolonio and Emily Chavez moved their young family from the East Bay town of Alameda up to the Napa Valley.

With no market for the zinfandel and Petite sirah grapes on their newly acquired 37 acres, they chose to replace the vines with walnut trees. It would be 30 years later with a second generation in charge before there would be more grapes than walnuts planted on this beautiful Rutherford Bench property. Another 40 years later, with the third and fourth generations of the Chavez-Leeds family now in charge, this land was finally beginning to fully realize its potential.

In many ways the story of this remarkable vineyard—and the five generations of the Chavez-Leeds family that have farmed it—is the story of the Napa Valley itself. The hopes and dreams of generations of families, enchanted by this magical place that we call Napa, have survived the challenges of world events, market booms and busts and the inherent risks of a running and keeping a family farming business.

Of all the fortunate things that have happened to Frog's Leap over our thirty plus years very few can top our relationship with the Chavez-Leeds family and their remarkable grapes that have been a part of Frog's Leap wines since 1989. JW

ABOUT THE WINE

The western bench of Rutherford is defined by the characteristic alluvial fans that run down from the hills toward the Napa river at the center of the valley. In the centers of these alluvial fans are found the classic soils for Cabernet Sauvignon—gravelly, sandy and extremely well drained. Outside of these fans are found the clay sloughs, where Merlot and Sauvignon Blanc shine. At the interface between the alluvial fans and the sloughs, the soils are a shifting mixture of clay and gravel that provide a perfect home for Cabernet Franc. Our love for Cab Franc is founded upon its intoxicating aromas—dried sage, violets, lilac and blackcurrant—the kind of aromas one encounters walking along a dry creek bed in summer. A perennial component of our Estate Cabernet Sauvignon, great vintages like 2018 bring out an extra dimension in the Franc, giving the wine a broad richness that marries perfectly with its heady aroma. If opened early, I would give this wine plenty of air to allow all of its complexity to develop. The 2018 will age just as well as Cabernet Sauvignon, and will continue to develop over the next 25 years. RW

THE BLEND 100% Cabernet Franc 100% Chavez Leeds Vineyard, Rutherford

VINES

100% organically grown and dry farmed. Planted 1989 at the interface between two soil types, the gravelly loam of the Pleasanton series and the rich clay of the Maxwell series

STATISTICS

harvested: October 11
harvest chemistry: 24.2° brix, 5.14g/L total acidity, 3.57pH
final chemistry: 13.8% alcohol, 5.7g/L total acidity, 3.68pH,
0.04% residual sugar
bottled May 26 2020
ed 619 cases produced

WINEMAKERS

John Williams Paula Moschetti Rory Williams

VINEYARDIST Frank Leeds