



FROG'S LEAP

1987 CABERNET SAUVIGNON

Napa Valley

THE BLEND

93% Cabernet sauvignon
7% Cabernet franc

PRODUCTION

5,000 cases

RELEASE DATE

Winter 1989

STATISTICS

23.1 Brix at harvest
13.5% alcohol
6.2 g/L
3.51 pH
aged 22 months in
French oak

WINEMAKING

aged 21 months in French
oak barrels
natural yeast
natural malolactic
unfined
unfiltered

WINEMAKER

John Williams

A BRIEF HISTORY

Starting a winery in the Napa Valley meant that Frog's Leap would almost have to make a Cabernet Sauvignon at some point. It took us only one year to realize this very simple truth - Napa is perfectly suited to grow great Cabernet. The rocky, fast draining soils of the Rutherford Bench, the misty, late morning fog rolling in from the San Pablo Bay and that ever-present California sun.

But what kind of Cabernet to make? There were the closed, tight fisted, cough-and-hack Cabs of the late 70's or the now popular pick-late, sweet fruit, high alcohol wines of the early 21st century. Instead of chasing fads we simply learned from the past, favoring the lessons passed on by generations of Bordeaux winemakers and carried forward by Tchelistcheff, Daniel and de Latour. Our attempt is not to emulate anyone, but rather to avoid sacrificing the balance between Cabernet's ripe fruit character and its lean herbaceous side at the alter of over-extraction and manipulation.

For 20 years now we have stuck by our principles and the resulting style of wine. A Cabernet Sauvignon that is beautifully balanced and drinkable when young, just as it is beautifully balanced and drinkable when old. We believe, and hopefully you will see, that wines that are built to impress rather than satisfy typically do neither.

ABOUT THE WINE

In almost everyone's opinion, our 1987 has been our most successful wine of our first decade. Our third Spectator Selection and an overwhelming favorite with the critics, the 1987 is absolutely textbook Napa Cabernet. As one wine-rag puffed it... "an amalgam of deep bright black cherryish fruit, hints of currant, oak, mint and orange rind all of which are given a rustic quality by note of brush and loam."