



## FROG'S LEAP

### 1991 CABERNET SAUVIGNON *Napa Valley*

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#### **THE BLEND**

92% Cabernet Sauvignon  
8% Cabernet Franc

#### **PRODUCTION**

7,660 cases

#### **RELEASE DATE**

December 1993

#### **STATISTICS**

13.7% alcohol  
6.2 gr/1 total acidity  
3.58 pH

#### **WINEMAKING**

aged 21 months in oak barrels  
(*Sequin Moreau*)  
natural yeast  
natural malolactic  
unfined  
unfiltered

#### **WINEMAKERS**

John Williams  
Paula Siroky

#### **ABOUT THE VINTAGE**

Vineyards entered the growing season in a state of dormancy, induced by a December freeze which saw temperatures plummet into the teens. Heavy March rainfall prior to budbreak, followed by ideal weather during bloom, resulted in an abundant set of excellent fruit. Thinning of the resultant large crop was important and widespread. Cool to moderate temperatures, broken by a brief heat spike in early July, extended the growing season - ideal for concentrating fruit flavors and maintaining desirable high acidity. All varietals were intensely colored and rich in flavor at harvest.

#### **ABOUT THE WINE**

Frog's Leap Cabernet Sauvignons focus on the deep, brambly/currant, black fruit character of the upland vineyards on the alluvial fans of Oakville, Rutherford and St. Helena. The gravelly loam soils of these vineyards build richness, depth and suppleness into wines that age gracefully for many years. An appropriately low-tech approach to winemaking allows the fruit to speak softly but carry big flavors.