



## FROG'S LEAP

### 1993 CABERNET SAUVIGNON *Napa Valley*

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#### **THE BLEND**

83% Cabernet Sauvignon  
17% Cabernet Franc

#### **PRODUCTION**

7,000 cases

#### **RELEASE DATE**

December 1995

#### **STATISTICS**

13.5% alcohol  
5.8 gr/1 total acidity  
3.51 pH

#### **WINEMAKING**

aged 22 months in *Nevers*  
French oak barrels

#### **WINEMAKERS**

John Williams

#### **ABOUT THE VINTAGE**

An uneventful, warm spring concluded with unexpected rain during the bloom period in May, resulting in lower berry set and ultimate crop reduction of 20% to 30% at harvest. Cool growing season temperatures were broken with intermittent heat spells in August and September, resulting in several selective harvests, rather than one extended crush. Grape quality was excellent, with intense flavors off the vine, although some varieties experienced sunburn and required selective picking at harvest.

#### **ABOUT THE WINE**

Frog's Leap Cabernets come from a select group of vineyards situated on gently sloping terrain extending south from St. Helena to the Carneros. These "benchland" soils are known for introducing an extraordinary depth of character to the grapes. In the cellar, we put the "must" through natural yeast fermentations and age the blending components for twenty-two months in small *Nevers* barrels. Coupling great grapes with these traditional winemaking techniques results in vintages like this one: a wine infused with rich, brambly cassis aromas that wrap themselves around beautifully structured, mouth-filling flavors. The 1993 Cab is a savory, deeply layered wine that can be enjoyed now but will age forever.