



FROG'S LEAP

1996 RUTHERFORD

THE BLEND

85% Cabernet Sauvignon
15% Cabernet Franc

PRODUCTION

976 cases

RELEASE DATE

October 1999

STATISTICS

13.8% alcohol
5.7 gr/1 total acidity
3.62 pH

WINEMAKING

dry farmed
organically grown
native yeast fermentation
aged 25 months
Sequin Moreau-Nevers barrels

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

There is a great deal of excitement among winemakers for the 1996 vintage. Even at this early stage, it seems the wines are destined to stand among the great vintages of the 1990's. 1996 Cabernets are marked by their intense depth of color and concentration of fruit. The very warm temperatures of mid-summer brought the small crop to the brink of ripeness and it appeared that the harvest would be unusually early. Then, by September, moderate temperatures returned and the crop lingered on the vine building considerable depth and complexity along the way.

ABOUT THE WINE

Soft & silky like a warm flannel robe or a luxurious cashmere sweater. The texture, flavor, depth, balance and complexity in the wine resulted from grapes grown in the soil of this special and unique appellation, Rutherford. Through specific barrel selection, we captured the unique essence of Rutherford - hard to describe, this first release, designated with special appellation status, is most noble.