



FROG'S LEAP

1997 RUTHERFORD

THE BLEND

58% Cabernet Sauvignon
42% Cabernet Franc

PRODUCTION

986 cases

RELEASE DATE

October 2000

STATISTICS

13.9% alcohol
5.8 gr/1 total acidity
3.51 pH

WINEMAKING

dry farmed
organically grown
aged 21 months
Sequin Moreau-Nevers barrels
unfined
unfiltered

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

After the short crops of 1995 and 1996, the bountiful harvest of 1997 was a welcome relief. The 1997 vintage got off to an early start with a warm, dry February initiating bud-break almost a month early. Consistently warm weather during pollination and the growing season contributed to a good crop set and early ripening. Starting off with a bang on September 1st, the first Cabernet came pouring into the winery and the whole of Napa Valley was soon scrambling for tanks, energy, a day off and words to describe this unique vintage.

ABOUT THE WINE

In the great book by John McPhee, *Assembling California*, there is a whole chapter dedicated to how the Napa Valley was formed geologically. Looking out at the western hills of the Napa Valley and the few scant acres that comprise the Rutherford Bench, it is easy to marvel at the confluence of massive geological events, time and pure coincidence that conspired to make our 1997 Rutherford.

Converging tectonic plates, subduction zones, geosynclines, volcanic eruptions, huge alluvial washes and the five million years of daily weathering all for the single purpose of producing the unique gravelly loam soils ideal for cabernet sauvignon. Perhaps the surest sign of a wine of character is that it has the ability to transport you, captivate you and ultimately draw you back to its source of uniqueness.

The 1997 Rutherford, with its high percentage of cabernet franc, has beautiful aromas of blackberries and earth. The flavors are fabulous, full of igneous chirts, franciscan sediments and millions of old alluvial pebbles. This is truly a wine of time and place.