



FROG'S LEAP

1998 CABERNET SAUVIGNON *Napa Valley*

THE BLEND

77% Cabernet Sauvignon
23% Cabernet Franc

PRODUCTION

9,400 cases

RELEASE DATE

December 2000

STATISTICS

13.9% alcohol
6.4 gr/1 total acidity
3.50 pH

WINEMAKING

natural yeast
aged 20 months in oak barrels
(90% French ~10% American)
new to 5 years old
natural malolactic
unfined
unfiltered

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

Some regard 1998 as the heart-stopping Vintage from Hell - with a small crop that refused to ripen until late in the Fall and then only under threat of early Winter rains. For Frog's Leap, Vintage 1998 will be a fondly-remembered favorite. Cool conditions throughout the Spring and Summer made it feel more like we had 2-3 weeks of Summer and 4 months of Fall. Harvest was late, but kind - a long growing season with moderate temperatures, no heat spikes and lovely cool nights. The consistent temperatures meant balanced ripening and harmonious flavors. The grapes matured evenly, achieving natural complexity without the interference of high alcohol. 1998 gave an advantage to wines that prefer finesse to power, balance to strength and natural charm to big impressions.

ABOUT THE WINE

Our 1998 is a classic Napa Valley dark berry fruit cabernet sauvignon. The aromas are dramatic and engaging. The cabernet franc brings a spicy zing to the nose that only seems to accentuate the varietal correctness of the cabernet. The flavors are beautiful, intense and concentrated. The tannins supple and ripe. The balance distinctly promises many years of aging. Unfined, unfiltered and unrestrained, this wine shows the excitement of Napa Valley Cabernet Sauvignon.