



## FROG'S LEAP

### 1999 RUTHERFORD

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#### THE BLEND

65% Cabernet Sauvignon  
40% Del Bondio  
25% Leeds  
38% Cabernet Franc  
100% Leeds

#### PRODUCTION

1,110 cases

#### RELEASE DATE

October 2002

#### STATISTICS

harvest ~

October 2 - November 4  
24.3 ° brix at harvest  
14.4% alcohol  
6.4 gr/1 total acidity  
3.59 pH  
0.06% r.s.

#### WINEMAKING

dry farmed  
organically grown  
aged 22 months  
*Sequin Moreau-Nevers* barrels  
(1 -2 year old barrels)  
unfined

#### WINEMAKERS

John Williams  
Paula Siroky

#### ABOUT THE VINTAGE

There were many extraordinary vintages throughout the decade of the 90's. From the luxurious 1990 and the classically beautiful 1991 to the mind-blowing '97 and the sleek and elegant '98. As good as the first nine were, the very best was the 1999 vintage. The full-blown delicious flavor of the 1999 vintage reflects a growing season fondly remembered: adequate winter rains, normal bud-break and a bit of heat during pollination resulting in small yields; superb hang time and a full balanced ripening late into the gorgeous lingering Indian Summer of October.

#### ABOUT THE WINE

The great wines of the world are marked by the unique character of their soils and climates. This is the essence of terroir. Our Rutherford is grown and raised in the heart of the Napa Valley's Rutherford Bench, one of the preeminent terroirs for cabernet sauvignon. The gravelly loam soils and the dynamic climatic balance truly define Rutherford. The terroir reveals a remarkable ying and yang between the inherent herbaceousness of all sauvignons and the black fruits unique to cabernets. No wine shows this sense of character better than Frog's Leap 1999 Rutherford. It is truly an amazing wine: powerful and elegant; racy and balanced; strongly flavored and surprisingly delicate. Our 1999 Rutherford is a wine that speaks with a true sense of place.