



FROG'S LEAP

2001 MERLOT

Napa Valley

THE BLEND

100% Merlot
60% Rutherford
25% Carneros
9% Yountville
6% St. Helena

PRODUCTION

10,200 cases

RELEASE DATE

October 2003

STATISTICS

harvested August 28 - October
15
24 ° brix at harvest
13.9% alcohol
6.4 gr/1 total acidity
3.49 pH
.03% r.s.

WINEMAKING

native and inoculated yeast
natural 36 hour cold soak
pressed off at dryness
average 15 day skin contact
natural in-barrel malolactic
aged 19 months
70% French 30% American oak
(new to 7 year old barrels)

WINEMAKERS

John Williams
Paula Moschetti

ABOUT THE VINTAGE

Spring came early to the Napa Valley in 2001, following an unusually mild winter. After a rare April frost (we were up 9 full nights) the vintage settled in to a very warm early Summer with record high temperatures in May and June. As if in compensation, July and August cooled down allowing for all-important hang-time and picture-perfect harvest conditions.

ABOUT THE WINE

Frog's Leap 2001 Merlot is our third sequential production comprised of entirely merlot fruit. There is a wonderful purity in the aromatics of a 100% varietal Merlot. The lush red-fruit, plum, raspberry notes are paralleled by no other variety.

To showcase a pure Merlot successfully, the naturally supple flavors must be supported with sufficient structure and backbone. Adding a bit of cabernet or cabernet franc is one way to complete the flavors, but the merlot's aromatic purity can be lost with even the slightest blending. Frog's Leap looks to the roots for our balance; a Merlot with sufficient structure of its own really begins in the vineyard. Our temperate clay, dry-farmed organic soils provide for the cool feet and warm body that a merlot vine loves.

Our 2001 Merlot is imminently drinkable: elegant and supple with a firm structure and bright acidity that invites time to continuously enhance the inherent beauty of this release.