



## FROG'S LEAP

### 2001 RUTHERFORD

---

#### THE BLEND

86% Cabernet Sauvignon  
14% Cabernet Franc

#### PRODUCTION

812 cases

#### RELEASE DATE

October 2004

#### STATISTICS

harvest ~ September 17 -  
October 8  
24.5° brix at harvest  
14% alcohol  
6.1 gr/1 total acidity  
3.56pH

#### WINEMAKING

native and inoculated yeast  
extended skin contact  
malolactic fermentation  
completed in barrel  
aged 24 months ~  
100% French oak  
unfined  
unfiltered

#### WINEMAKERS

John Williams  
Paula Moschetti

#### A BRIEF HISTORY

Rutherford: no other name in the Napa Valley conjures such strong identity. Gustave Niebaum, Georges de Latour, André Tchelistcheff, and John Daniels all built their dreams and hopes around capturing the haunting essence of this remarkable place. Cabernet sauvignon, the vessel used to express their passion, has long been recognized as the perfect muse for the Rutherford soils. "Rutherford Dust" is the term that André attributed to those incredible aromatics, seemingly the most delicate of balances between the rich black fruit of the north valley and the taut essence of green olives and bay more typical of the south. The "Rutherford Bench" is the area defined by the western slopes of Rutherford and home to the most legendary of all Rutherford's cabernets.

Frog's Leap Rutherford: our most honest attempt to capture all of the above in a single bottle ~ history, tradition and the ultimate expression of winemaking passion.

#### ABOUT THE WINE

The aromas of this wine beckon you to snuggle into the soft, rich and ripe fruit flavors of the two Cabernets. The classic black currant and cassis aromas of the Cabernet Sauvignon blend seamlessly with the earthy aromas of the Cabernet Franc. Like walking through an herb garden, the Franc offers notes of lavender, dill, bay and green olives. The aromas evolve on the palate into flavors of black cherry, chocolate, tobacco and leather. The texture of the Rutherford is like running your hand against velvet, soft and supple with a little grip. The elegance and subtlety of this wine lends itself best to dishes simply prepared: lamb shank, steak frites or roasted root vegetables come to mind.