



## FROG'S LEAP

### 2002 CABERNET SAUVIGNON

#### *Napa Valley*

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#### THE BLEND

79% Cabernet Sauvignon  
13% Cabernet Franc  
8% Merlot

#### PRODUCTION

9,557 cases

#### RELEASE DATE

November 2004

#### STATISTICS

harvested ~  
September 16 - October 17  
24.8° brix at harvest  
13.9% alcohol  
6.5 gr/1 total acidity  
3.62 pH

#### WINEMAKING

aged 22 months in French oak  
complete malolactic in barrel

#### WINEMAKERS

John Williams  
Paula Moschetti

#### A BRIEF HISTORY

Starting a winery in the Napa Valley meant that Frog's Leap would almost have to make a Cabernet Sauvignon at some point. It took us only one year to realize this very simple truth - Napa is perfectly suited to grow great Cabernet. The rocky, fast draining soils of the Rutherford Bench, the misty, late morning fog rolling in from the San Pablo Bay and that ever-present California sun.

But what kind of Cabernet to make? There were the closed, tight fisted, cough-and-hack Cabs of the late 70's or the now popular pick-late, sweet fruit, high alcohol wines of the early 21st century. Instead of chasing fads we simply learned from the past, favoring the lessons passed on by generations of Bordeaux winemakers and carried forward by Tchelistcheff, Daniel and de Latour. Our attempt is not to emulate anyone, but rather to avoid sacrificing the balance between Cabernet's ripe fruit character and its lean herbaceous side at the alter of over-extraction and manipulation.

For 20 years now we have stuck by our principles and the resulting style of wine. A Cabernet Sauvignon that is beautifully balanced and drinkable when young, just as it is beautifully balanced and drinkable when old. We believe, and hopefully you will see, that wines that are built to impress rather than satisfy typically do neither.

#### ABOUT THE WINE

It may sound simple, but the goal here is to make a Cabernet that tastes like Cabernet. Using Cabernet Franc as our primary blending grape allows for greater expression of the lavender and herb-garden qualities that the two Cabs share. The Merlot, in this case, is used more for the mouth-feel that it provides as opposed to any distinct aroma or flavor. The black, spicy fruits of the Cabernet Sauvignon blend with its more lean, earthy side right out of the glass. Cassis and currant combine seamlessly with the empty-cigar-box qualities of the wine leading to a long, drawn-out finish. Rich across the palate the wine may be, but it is the bright acid and firm structure that hints at the promising years to come. Steak frites, bloody (maybe Portobellos on the grill).