



FROG'S LEAP

2002 RUTHERFORD

THE BLEND

89% Cabernet Sauvignon
11% Cabernet Franc

PRODUCTION

976 cases

RELEASE DATE

October 2005

STATISTICS

harvest ~ September 25 - 27
24.7° brix at harvest
13.5% alcohol
6.5 gr/1 total acidity
3.43pH

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 Daniel 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

Restrained winemaking techniques — marked especially by the rejection of new oak barrels — complement perfectly the varied aromas and flavors of this wine, which are distinctly Rutherford. The aromas hint at the layers of complexity found in this blend of the two cabernets. Black currant and dark cherry overlay the spice-rack qualities of the franc's cinnamon and pepper. Understated on the palate, the Rutherford's intensity of fruit is well balanced with a deep connection to the earthy side of the appellation. Like velvet over pebbles, the wine's texture is both soft to the touch yet firm and structured, making it a great partner to a fresh baguette and a plate of artisan cheese.