



FROG'S LEAP

2003 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay
84% Carneros
16% Oakville

PRODUCTION

9,077 cases

RELEASE DATE

November 2004

STATISTICS

harvested ~
September 20 - September
30
25.3° brix at harvest
13.7% alcohol
6.6 gr/1 total acidity
3.22 pH

WINEMAKING

100% whole cluster press
natural malolactic completed in
barrel and tank
28% stainless steel fermented
and aged
72% barrel fermented and aged
sur lie for 9 months in
French oak

WINEMAKERS

John Williams
Paula Moschetti

A BRIEF HISTORY

A favorite verse in the Tao offers: " We shape clay into a pot but it is the emptiness inside that holds whatever we want. We hammer wood for a house but it is the inner space that makes it livable. We work with being but non-being is what we use."

It is this essential "non-being" that defines our approach to Chardonnay. As winemakers, we recognize our greatest contribution is to impose less of ourselves upon the wine, allowing the Chardonnay its own light, energy, freshness and honesty. Instead of hammering more wood onto the house, we favor restraint and modesty in our winemaking.

We are fond of saying that there is nothing more overrated in Chardonnay than "fruit" and nothing more underrated than "earth." With this goal in mind we selected the Carneros district of the Napa Valley as the primary home for this wine back in 1982. Pure flavors and a clean mouth-feel make this wine ultimately refined, elegant and the ideal complement to a variety of cuisine.

ABOUT THE WINE

In the glass the style of this Chardonnay is revealed initially by its light, straw yellow color - highlighting the minimal use of new oak. Aromas of pear and melon give way to the lighter, more delicate aromas of stone, flint and a slight floral note. The wine enters the palate cleanly and brightly. The stone fruit flavors and hint of vanilla are balanced by the wine's acid and more racy flavors of minerals and taut green apple. Fresh and vibrant, the wine finishes clean and tart and begs for the next sip. We know most of you have come to believe that Napa Valley Chardonnay can't be paired with food, so we won't make suggestions here...we'll let you decide for yourself (but shuck some Kumamotos, grab a glass and you'll see this Chard is different).