

2003 RUTHERFORD

THE BLEND

100% Cabernet Sauvignon 100% Rutherford Bench

PRODUCTION

610 cases

RELEASE DATE

October 2006

STATISTICS

harvest ~ September 25, October 27 & 28 23.8° brix at harvest 13.5% alcohol 6.4 gr/1 total acidity 3.63pH aged 24 months in second-use French oak

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

"Too much oak" was the mantra of the great Tchelistcheff and once again the Frog's Leap Rutherford honors that awareness. By toning down the oak influence, the Rutherford embraces its terroir with open aromas of damp earth and dried fruit. This connection to the "dust" continues with flavors of cassis, currant, and black olive. The Rutherford Bench has historically produced wines of balance and elegance where the firm structure of Cabernet sauvignon is softened by the plush attributes of the appellation. Like running your hand against the grain of velvet, this wine offers restraint in its strength and subtlety in its brawn. The Rutherford's sense of sous bois makes it a perfect match to roast lamb and winter vegetables.