



## FROG'S LEAP

### 2004 CABERNET SAUVIGNON

#### *Napa Valley*

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#### **THE BLEND**

91% Cabernet Sauvignon  
9% Cabernet Franc

#### **PRODUCTION**

10,500 cases

#### **RELEASE DATE**

November 2006

#### **STATISTICS**

harvested ~  
August 31 - September 20  
23.6° brix at harvest  
13.6% alcohol  
5.8 gr/1 total acidity  
3.89 pH

#### **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**

Once again the Frog's Leap Cabernet highlights a soft texture, ripe fruit and a deep connection to the vineyard – and delivers it all with an alcohol level below 14% (made in the most traditional and natural method). Aromas of currant and blackberry combine with a warm spice tone right out of the glass. Flavors of dried black fruits pick up on the palate with added, subtle touches of cedar, leather and a hint of black olive. The wine's resolved tannins and integrated oak allow for a mouth-feel that is soft yet lean with a long finish that is carried by the bright, natural acid of the fruit. In a classic year, such as 2004, we are compelled to think of the classic food and wine pairings: Cabernet Sauvignon and steak au poivre – Cabernet Sauvignon and black truffle risotto – Cabernet Sauvignon and good company.