



FROG'S LEAP

2004 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay
79% Carneros
21% Oakville

PRODUCTION

9,500 cases

RELEASE DATE

November 2005

STATISTICS

harvested ~
August 27 - September 14
25.3° brix at harvest
13.5% alcohol
6.3 gr/1 total acidity
3.24 pH

WINEMAKING

100% whole cluster press
natural malolactic completed in
barrel and tank
23% stainless steel fermented
and aged
77% barrel fermented and aged
sur lie 10 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

The light, straw-yellow hue of this wine immediately reveals the fact that it is anything but another overblown Chardonnay. Fermented and aged in stainless steel tanks and older French Oak barrels, the Frog's Leap Chardonnay eschews the heavy vanilla and buttery flavors typical of high-maloactic, high-alcohol wines. Instead, aromas of pear and melon give way to the lighter, more delicate aromas of peach blossoms and a slight floral note. The wine enters the palate cleanly and brightly with flavors of green apple, citrus, and a hint of vanilla balanced by the wine's acid, not to mention its racier mineral-and-slate essence. Fresh and vibrant, this Chardonnay finishes clean and tart, practically begging for the next sip-making it a great food wine. So be brave, take off the fake mustache and glasses, and proudly tell the sommelier that you'll actually be drinking Chardonnay with your dinner.