



FROG'S LEAP

2004 MERLOT

Napa Valley

THE BLEND

100% Merlot

PRODUCTION

10,200 cases

RELEASE DATE

October 2006

STATISTICS

harvested ~

August 30 September 14

24.2° brix at harvest

13.6% alcohol

6.0 gr/1 total acidity

3.57 pH

aged 18 months in French and

American oak

WINEMAKERS

John Williams

Paula Moschetti

A BRIEF HISTORY

A part of our family since 1990, Merlot holds a special place in the heart of Frog's Leap as the majority of the fruit comes from the Estate surrounding our winery and historic Red Barn. Situated in the eastern part of Rutherford this vineyard is perfectly suited for growing Merlot due to its rich, clay loam soils. We have found over the years that Merlot likes "cool feet" and a "warm body." The clay soils hold more moisture keeping the root-zone cool, while the setting sun over the Mayacamas gives our vines an extra hour of evening sun. Sustainable and dry farming practices reveal the true personality of the varietal, which we describe as having red fruit with a soft, supple texture. We believe that our Merlot is another great ambassador of the Frog's Leap style - elegant, balanced and restrained

ABOUT THIS WINE

The eastern side of the Rutherford appellation is lined with deep clay soils that are the perfect place to grow great merlot. The 2004 Frog's Leap Merlot is predominantly grown in these soils in the shadow of the Red Barn, yielding a wine of intensity and structure that needs no blending partner. The purity of the merlot varietal shows in the wine's classic aromas of cherry and ripe red fruit. On the palate one can easily taste why Cab wasn't needed for structure – this wine has a balance that is best left to stand on its own. Flavors of chocolate, plum and pepper find great harmony with the plush, soft texture of this merlot. With ripe fruit and clean flavors the wine is a perfect match with frisee aux lardons.