



FROG'S LEAP

2004 RUTHERFORD

THE BLEND

92% Cabernet Sauvignon
8% Cabernet Franc

PRODUCTION

1188 cases

RELEASE DATE

October 2007

STATISTICS

harvest —

August 31 — September 14
24.9° brix at harvest
13.6% alcohol
6.1 gr/1 total acidity
3.62pH
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

Our restrained winemaking technique — marked especially by the rejection of new oak barrels — complements the varied aromas and flavors of this wine, which are distinctly Rutherford. By toning down the oak influence, the Rutherford embraces its terroir with vibrant aromas of damp earth and dried fruit. This connection to the "dust" continues with flavors of cassis, currant, and black olive. Dark cherry and mocha overlay hints of spice and pepper. Elegant and balanced with a plush mouthfeel (like running your hand against the grain of velvet), this wine offers quiet beauty in its long finish highlighted by intensity and fine-grained tannins.