



## FROG'S LEAP

### 2004 SAUVIGNON BLANC

*Rutherford Napa Valley*

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#### THE BLEND

100% Sauvignon blanc  
100% Rutherford

#### PRODUCTION

17,000 cases

#### RELEASE DATE

May 2005

#### STATISTICS

harvest ~

August 6 - August 18  
22.5° brix at harvest  
13.5% alcohol  
3.16 pH  
6.3g/L total acidity  
0.02% r.s.

#### WINEMAKING

whole cluster pressed  
cold settled overnight  
racked off juice solids  
100% cold tank fermented

#### WINEMAKERS

John Williams  
Paula Moschetti

#### A BRIEF HISTORY

*Twenty-four*: A popular show on Fox, the number of Krispy Kremes downed each morning at the local police station — and the number of years that Frog's Leap has been making Sauvignon Blanc. In fact, it is with this wine that our winery began. The 1981 Sauvignon Blanc was not only made from 100 percent Sauvignon Blanc grapes, but it was done in such a way that the alcohol was kept low, the acidity high, and the flavors crisp and refreshing. Dubbed a "Prince of a Wine" by the New York Times, this wine set a course that hasn't veered much from its original ideals. In fact, the only changes we've made have been in pursuit of a noble quest: to make a Sauvignon Blanc that is so indicative of the place in which it is grown that it could come from nowhere else.

Each of the Sauvignon Blancs Frog's Leap has made during the past few years embodies the fine-tuning we've done along this journey. A little Semillon was added to the blend in 1992 but was taken out a few years later. The wine became 100 percent stainless-steel fermented and aged in the late '90s. It began to carry the Rutherford appellation in 2001. And in 2002 it began to be made exclusively from dry-farmed, organically grown vineyards. From all of this we have learned a simple lesson: the less we interfere in the cellar with the perfectly grown clusters, the more beautiful the wine becomes.

#### ABOUT THE WINE

It is often said that harvest comes either like a parade or a stampede. In 2004, it arrived like a fine parade — a parade that just happened to start very, very early. One might think that the vines consequently had a short growing season, but in fact the season was longer than average. The early harvest was preceded by an early spring, which gave way to a warm (but not hot) summer that never once yielded to frost. Thus, our Sauvignon Blanc had plenty of time to slowly mature, and the resulting wine is marked by the classic Frog's Leap Sauvignon Blanc aromas of lemongrass, minerals, and bright floral notes. The flavors move through citrus, white peach, and granite, all driven by unrelenting, bright acidity. Bracing and refreshing, there is no mistaking this wine for Chardonnay.