



FROG'S LEAP

2005 CABERNET SAUVIGNON *Napa Valley*

THE BLEND

87% Cabernet Sauvignon
9% Cabernet Franc
4% Merlot

PRODUCTION

11,400 cases

RELEASE DATE

November 2007

STATISTICS

harvested ~
September 23 – October 24
24.4.° brix at harvest
13.6% alcohol
6.2 gr/L total acidity
3.69 pH

WINEMAKING

aged 20 months in French
oak barrels
unfiltered
unfined

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

Crafted in the most traditional and natural ways, the 2005 Frog's Leap Cabernet Sauvignon delivers a soft texture, ripe fruit and a deep connection to its soils — all with an alcohol level below 14%. 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.