



FROG'S LEAP

2005 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay

PRODUCTION

9,500 cases

RELEASE DATE

November 2006

STATISTICS

harvested ~

September 19 - October 6

23.9° brix at harvest

13.9% alcohol

6.4 gr/1 total acidity

3.31 pH

WINEMAKING

100% whole cluster press

natural malolactic completed in

barrel and tank

12% stainless steel fermented

and aged

88% barrel fermented and aged

sur lie 9 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

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-malolactic, high-alcohol wines. Instead, aromas of apple and pear give way to the lighter, more delicate aromas of orange blossoms. The wine enters the palate cleanly and brightly with flavors of apricot, wet stone, and a hint of vanilla. Balanced by the wine's acid the mouth-feel stays lively and light finishing with a great sense of earthiness. The wine's bright and crisp finish makes it – low and behold, a food-friendly Chardonnay. Try it with Lobster Rolls (you New Englanders) or some BBQ Hog Island oysters (for those of us on the left coast).