



FROG'S LEAP

2005 MERLOT

Napa Valley

THE BLEND

100% Merlot

PRODUCTION

10,300 cases

RELEASE DATE

October 2007

STATISTICS

harvested ~

September 22 - October 7

24.2° brix at harvest

13.5% alcohol

6.3 gr/1 total acidity

3.61 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 flavors 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 THE WINE

The eastern side of the Rutherford appellation is lined with deep clay soils that are a great place to grow merlot. The 2005 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. With a dark garnet color, this wine's varietal character is revealed by its classic aromas of cherry blueberry and sage. Across the palate the wine's soft and plush texture is full of fruit flavors — ripe plums and red berries with underlying notes of cigar box and green tea that leads to a supple mouthfeel and persistent finish, all supported by polished tannins.