



FROG'S LEAP

2005 SAUVIGNON BLANC

Rutherford Napa Valley

THE BLEND

100% Sauvignon blanc
100% Rutherford

PRODUCTION

21,000 cases

RELEASE DATE

May 2006

STATISTICS

harvest ~

August 25- September 9

21.8° brix at harvest

12.9% alcohol

3.15 pH

7.1g/L total acidity

100% stainless steel fermented

WINEMAKERS

John Williams

Paula Moschetti

A BRIEF HISTORY

“The 1981 Frog's Leap Sauvignon Blanc is what we feel a Sauvignon Blanc should be. It is a dry wine of substantial scale that carries itself well, as it retains a delicacy to complement food, not overwhelm.” These are the words that we chose to introduce our Sauvignon Blanc, and in fact, our winery to the world. Dubbed a “Prince of a Wine” by the New York Times in 1982, this wine set a course that hasn't veered much from its original ideals. Today this wine is still made from 100 percent Sauvignon Blanc grapes and done so in such a way that the alcohol is kept low, the acidity high, and the flavors crisp and refreshing. In fact, the only changes we've made along the way 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

People often joke that the major wine publications seem to have a "Vintage of the Century" every other year. Well if they choose to nominate 2005 for the same honor, we might agree. The vintage was not only bountiful but also long and cool, a combination that we believe made for one heck of a year. The 2005 Sauvignon Blanc, our first release from this vintage, shows all the character of this textbook season. Aromas of citrus, stone and white flowers fill the glass. Across the palate the wine's deep connection to the Rutherford region is highlighted in the stone fruit and lean mineral flavors that bookend the round mid-palate. The wine's medium weight and taut, crisp flavors balance each other perfectly. Bracing and refreshing, there is no mistaking this wine for Chardonnay.