



FROG'S LEAP

2006 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay

PRODUCTION

10,030 cases

RELEASE DATE

November 2007

STATISTICS

harvested ~

September 11 - October 2

23.4° brix at harvest

13.4% alcohol

6.5 gr/1 total acidity

3.35 pH

WINEMAKING

100% whole cluster press

natural malolactic completed in

barrel and tank

22% stainless steel fermented

and aged

78% 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

The 2006 Frog's Leap Chardonnay greets you with aromas of green apple and pear layered with delicate notes of honeysuckle. No heavy vanilla or buttery flavors here — rather your palette is greeted with clean, lively flavors of apricot and citrus laced with wet-stone and hazelnut. Balanced by the wine's acid and low alcohol, the mouth-feel stays bright and clear. Crisp and vibrant, this Chardonnay's elegant finish begs for another sip — making it a delightfully unexpected food-friendly wine.