



# FROG'S LEAP

## 2006 MERLOT *Rutherford Napa Valley*

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### **THE BLEND**

100% Merlot

### **PRODUCTION**

11,389 cases

### **RELEASE DATE**

October 2008

### **STATISTICS**

harvested —

September 12 – September 27

23.5° brix at harvest

13.1% alcohol

0.60 gr/1 total acidity

3.53 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**

Dark ruby in color, our 2006 Merlot radiates bright aromatics of ripe plum underscored by notes of cocoa. Mouth-filling flavors of cherry and currants are laced with hints of cigar box and dried herbs. Medium bodied and smooth in texture, the succulent fruit core is balanced by delicate acidity and plush tannins that offer a lingering finish.