



FROG'S LEAP

2007 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay

PRODUCTION

9,600 cases

RELEASE DATE

November 2008

STATISTICS

harvested ~

August 20 - September 10

23.2° brix at harvest

13.4% alcohol

7.0 gr/1 total acidity

3.19 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 2007 Frog's Leap Chardonnay greets you with aromas of wet stone and white peaches layered with delicate notes of honeysuckle. Flavors of grapefruit and lemongrass lead to a taut mouthfeel that touches on layers of flint and toasted coconut. Refreshingly crisp with tart acidity, this wine has a clean bright finish that lingers on the palate. A wine that truly lives up to our mantra about great chardonnays: less butter – more minerality.