



## FROG'S LEAP

### 2007 MERLOT *Rutherford Napa Valley*

---

#### **THE BLEND**

100% Merlot  
100% Rutherford

#### **PRODUCTION**

9,955 cases

#### **RELEASE DATE**

January 2010

#### **STATISTICS**

harvested —

August 23 – September 14

24.3° brix at harvest

13.4% alcohol

6.3 gr/1 total acidity

3.43 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 2007 Merlot opens with fresh cherry and currant aromas which are underscored with subtle notes of chocolate. Ripe flavors of cherry, cassis and plum are laced with hints of dried herbs and cigar box. The wine's connection to its Rutherford appellation is reflected in the understated essence of earth and dust. Generous and plump, this wine's lush texture is balanced with a delicate acidity that promises a long, memorable finish. Perfect with your favorite steak or roast duck.