

FROG'S LEAP

2008 CHARDONNAY Napa Valley

THE BLEND 100% Chardonnay

PRODUCTION 8,200 cases

RELEASE DATE November 2009

STATISTICS

harvested — September 1 - October 2 23.5° brix at harvest 13.6% alcohol 7.1 gr/1 total acidity 3.25 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

Fresh and vibrant, the 2008 Frog's Leap Chardonnay abandons contemporary trends of big oak and butter for crisp acidity and a bright finish. Aromas of pear and white peaches are layered with delicate notes of honeysuckle and peach blossoms. The wine enters the palate with flavors of green apple, citrus, and a hint of vanilla; all underscored by its racier mineral-and-slate essence. With a finish that is clean and tart, it practically begs for the next sip-making it a great wine to pair with your meal.