



## FROG'S LEAP

### 2008 MERLOT *Rutherford Napa Valley*

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#### **THE BLEND**

100% Merlot

#### **RELEASE DATE**

March 2011

#### **STATISTICS**

harvested —

August 30 – September 22

23.0° brix at harvest

12.9% alcohol

6.0 gr/L total acidity

3.56 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**

Filled with fragrant notes of rich black berry and traces of cocoa powder, the 2008 Frog's Leap Merlot exhibits a cascading flavor profile of ripened red berries and cherry accentuated by delicate notes of mocha, herbs and spice. The famed 'Rutherford Dust,' in which the grapes were grown, generates a mouth-feel and finish that is long and lovely all wrapped in plush, soft tannins. The balance of ripe, fruit flavors captured at 12.9% alcohol combined with the wine's bright acidity will undoubtedly make this a cellar gem that will develop gracefully over the next ten years.