



FROG'S LEAP

2008 RUTHERFORD

THE BLEND

99% Cabernet Sauvignon
1% Cabernet Franc

RELEASE DATE

December 2011

STATISTICS

harvest —

September 2, 8, 22, 25, 26
24.0° brix at harvest
13.7% alcohol
6.1 gr/L total acidity
3.61 pH
aged 24 months in second-use
French oak

WINEMAKERS

John Williams
Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

Rutherford: no other name in the Napa Valley conjures such strong identity. Gustave Niebaum, Georges de Latour, André Tchelistcheff, and John Daniel all built their dreams and hopes around capturing the haunting essence of this remarkable place. Cabernet sauvignon, the vessel used to express their passion, has long been recognized as the perfect muse for the Rutherford soils. "Rutherford Dust" is the term that André attributed to those incredible aromatics, seemingly the most delicate of balances between the rich black fruit of the north valley and the taut essence of green olives and bay more typical of the south. The "Rutherford Bench" is the area defined by the western slopes of Rutherford and home to the most legendary of all Rutherford's cabernets.

Frog's Leap Rutherford: our most honest attempt to capture all of the above in a single bottle — history, tradition and the ultimate expression of winemaking passion.

ABOUT THE WINE

The 2008 vintage will be fondly remembered for years to come by Napa Valley winemakers. The mild growing conditions coupled with the substantially lower yields produced wines of surprising intensity and beautiful balance. The 2008 Rutherford is sure to be a classic with intense black fruit, plenty of "Dust" and a seductive, plush texture that promises a long and luxurious future. This is a wine to pair with roasted leg of lamb or, if you can resist, one that will develop gracefully in the cellar for many years to come.