



FROG'S LEAP

2009 CABERNET SAUVIGNON *Napa Valley*

THE BLEND

93% Cabernet sauvignon
4% Merlot
3% Cabernet franc

RELEASE DATE

November 2011

STATISTICS

harvested —
September 7 – October 6
24.0° brix at harvest
13.7% alcohol
6.3 gr/1 total acidity
3.58 pH
aged 21 months in French oak

WINEMAKERS

John Williams
Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

Starting a winery in the Napa Valley meant that Frog's Leap would almost have to make a Cabernet Sauvignon at some point. It took us only one year to realize this very simple truth - Napa is perfectly suited to grow great Cabernet. The rocky, fast draining soils of the Rutherford Bench, the misty, late morning fog rolling in from the San Pablo Bay and that ever-present California sun.

But what kind of Cabernet to make? There were the closed, tight fisted, cough-and-hack Cabs of the late 70's or the now popular pick-late, sweet fruit, high alcohol wines of the early 21st century. Instead of chasing fads we simply learned from the past, favoring the lessons passed on by generations of Bordeaux winemakers and carried forward by Tchelistcheff, Daniel and de Latour. Our attempt is not to emulate anyone, but rather to avoid sacrificing the balance between Cabernet's ripe fruit character and its lean herbaceous side at the altar of over-extraction and manipulation.

For 20 years now we have stuck by our principles and the resulting style of wine. A Cabernet Sauvignon that is beautifully balanced and drinkable when young, just as it is beautifully balanced and drinkable when old. We believe, and hopefully you will see, that wines that are built to impress rather than satisfy typically do neither.

ABOUT THE WINE

Typically when speaking of Cabernet, and especially Cabernet from Rutherford, we speak of the black fruit flavors of blackberries, cassis, and black currants. With our 2009 release, however, we find a lot of our descriptors heading in the direction of red fruits—maybe even purple fruits—ripe plums, elderberries and ruby red cherries all with very supple tannins and lovely acidity. My thoughts immediately turn to cuisine: roast chicken, loin of pork or the braise of a young rabbit. I'm thinking 2009 Cabernet all the way.