



FROG'S LEAP

2009 MERLOT *Rutherford Napa Valley*

THE BLEND

100% Merlot

RELEASE DATE

Fall 2011

STATISTICS

harvested —

September 12 – October 2

23.6° brix at harvest

13.2% alcohol

6.1 gr/L total acidity

3.48 pH

aged 18 months in French and

American oak

WINEMAKERS

John Williams

Paula Moschetti

VINEYARDIST

Frank Leeds

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 2009 Merlot, a winery favorite, shows off the beautifully aromatic and richly flavored character of this varietal at its very best. More expressive than most red wines, the Merlot opens with aromas of plum, dark cherries, cocoa and spice and it fills the void where Pinot Noir is too simple and Cabernet Sauvignon too intense. Yet, it is in the flavors where Merlot really shows its culinary versatility; rich and plush but with the definite bite of bright acidity. This is a great bottle to reach for when roasting chicken, braising veal shank or grilling some portobello mushrooms.