



FROG'S LEAP

2010 CABERNET SAUVIGNON

Napa Valley

THE BLEND

93% Cabernet sauvignon
6% Cabernet franc
1% Merlot

RELEASE DATE

November 2012

STATISTICS

harvested —
September 22 – November 13
23.5° brix at harvest
13.9% alcohol
6.1 g/L total acidity
3.66 pH
aged 19 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 30 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

The long, cool growing season of 2010 was punctuated by a sudden and prolonged blast of heat just at the time of harvest. The intense sun and heat damaged the clusters of grapes most exposed and the focus of the effort in the vineyards immediately switched from getting the fruit ripe to removing any damaged or substandard grapes. The story of the vintage, however, remains with the undamaged fruit which was classic in every way. Deep, intense black fruit, bright acidity and long gorgeous flavors are a hallmark of this long growing season and a reason to celebrate the intense effort and sacrifice it took to get there. The 2010 Cabernet Sauvignon is a classic. Made to accompany that herb-crusted standing rib roast, it surely will not disappoint. Throw a few bottles in the cellar... they will almost certainly reward the effort over the next 20–30 years.