



## FROG'S LEAP

### 2010 FRÖGENBEERENAUSLESE

Late Harvest Riesling  
*Rutherford Napa Valley*

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#### THE BLEND

100% Riesling  
100% Rutherford

#### RELEASE DATE

September 2011

#### STATISTICS

harvest ~  
November 15  
37.0° brix at harvest  
9.8% alcohol  
3.61 pH  
5.6g/L total acidity  
8.4% r.s.

#### WINEMAKERS

John Williams  
Paula Moschetti

#### A BRIEF HISTORY

Frögenbeerenauslese (FBA) may be a tongue-twister of sorts but we are excited to introduce our latest faux-German wine (replacing Leapfrögmilch) that is a Napa Valley interpretation of the famous German dessert wine known as Trockenbeerenauslese. Defined as “dry selected berries”, a genuine Trockenbeerenauslese is made from specially selected grapes that have been left on the vine to reach full maturity and that have been blessed by Mother Nature with the “Noble Rot” known as *Botrytis cinerea*. With all these factors in place, the result is an exceptionally rare wine with rich concentrated flavors considered to be among the world’s premiere dessert wines.

In 2006 we had finally resigned ourselves to the fact that the 70-year-old vines that had given us Riesling for more than 15 years were nearing the end of their lives. The plan was to remove that vines at the end of harvest. But a funny thing happened on the way to the tractor...John Williams, owner and winemaker, noticed the arrival of the sought-after “Noble Rot”. The vines were spared for a year and the FBA was born. The following year in 2007 we found more *Botrytis*, so another year of FBA. So, as long as Mother Nature continues to bless this small vineyard block, then small amounts of FBA will continue to be made and a riesling vineyard that was planted when F.D.R. was president will live to see another harvest.

#### ABOUT THE WINE

With an alluring bouquet of ripe peach and caramel the tiny production (only 60 cases) of 2010 Frögenbeerenauslese is sure to be a cellar gem. Flavors of roasted apricot and sweet citrus blossom are balanced by the bright acid of the Rutherford appellation keeping the wine lively and crisp across the palate. A great way to end a memorable meal, especially when paired with your favorite cheese or a rustic apple galette.