

FROG'S LEAP

2010 MERLOT Rutherford Napa Valley

THE BLEND 100% Merlot

RELEASE DATE September 2012

STATISTICS

harvested — September 28 – October 16 23.2° brix at harvest 13.6% alcohol 6.4 gr/L total acidity 3.52 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 2010 vintage featured a long, cool summer with below average yields that allowed us to keep the grapes on the vine deep into the season. Then suddenly the bucolic harvest was interrupted by an unforeseen, intense heat spell that had everyone scrambling to get grapes into the cellar. This sudden flourish to the vintage has imprinted a sultry, seductive character to the otherwise expressive aromatics of deep plum and dark cherry. Flavors of chocolate and blueberries envelope you with their richness yet, with a balanced acidity, never weigh you down. The wine will do nicely with all the traditional Merlot pairings but will especially shine in dishes where you have decided to step it up a bit: a deeper braise, a richer stock, a more concentrated sauce. This is a wine of extraordinary pleasure, one that will be enjoyed for decades to come.