



FROG'S LEAP

2010 'RUTHERFORD'

THE BLEND

90% Cabernet sauvignon
10% Cabernet franc

RELEASE DATE

November 2013

STATISTICS

harvest —

October 6 - October 16

23.8° brix at harvest

13.8% alcohol

6.4 g/L total acidity

3.69 pH

aged 24 months in second-use

French oak

WINEMAKERS

John Williams

Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

Rutherford: no other name in the Napa Valley conjures such strong identity. Gustave Niebaum, Georges de Latour, André Tchelistcheff, and John Daniel all built their dreams and hopes around capturing the haunting essence of this remarkable place. Cabernet sauvignon, the vessel used to express their passion, has long been recognized as the perfect muse for the Rutherford soils. "Rutherford Dust" is the term that André attributed to those incredible aromatics, seemingly the most delicate of balances between the rich black fruit of the north valley and the taut essence of green olives and bay more typical of the south. The "Rutherford Bench" is the area defined by the western slopes of Rutherford and home to the most legendary of all Rutherford's cabernets.

Frog's Leap Rutherford: our most honest attempt to capture all of the above in a single bottle — history, tradition and the ultimate expression of winemaking passion.

ABOUT THE WINE

To meet the criterion to be included in a 'Rutherford' blend, it is not enough to be outstanding Cabernet Sauvignon, a select barrel of our Rutherford Bench Cabernet must transcend varietal convention to become truly 'Rutherford.' Marked by dusky aromas of cocoa and cassis, succulent flavors of ripe blueberries, distinctive 'dust' and the long full mouth-feel that is like "running your hand over velvet...against the nap." Meant for a lifetime of aging this wine will nevertheless tempt you to open it up the next time you grill those Colorado lamb chops or break out some well-aged N.Y. strips.