



## FROG'S LEAP

### 2011 CHARDONNAY

#### *Napa Valley*

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**THE BLEND**

100% Chardonnay

**RELEASE DATE**

November 2012

**STATISTICS**

harvested —

September 20 - October 12

22.2° brix at harvest

13.2% alcohol

6.6 g/L total acidity

3.11 pH

**WINEMAKING**

100% whole cluster press

92.5% barrel fermented and  
concrete tank aged

7.5% barrel fermented and  
barrel aged

**WINEMAKERS**

John Williams

Paula Moschetti

**VINEYARDIST**

Frank Leeds

**A BRIEF HISTORY**

A favorite verse in the Tao offers: "We shape clay into a pot but it is the emptiness inside that holds whatever we want. We hammer wood for a house but it is the inner space that makes it livable. We work with being but non-being is what we use."

It is this essential "non-being" that defines our approach to Chardonnay. As winemakers, we recognize our greatest contribution is to impose less of ourselves upon the wine, allowing the Chardonnay its own light, energy, freshness and honesty. Instead of hammering more wood onto the house, we favor restraint and modesty in our winemaking.

We are fond of saying that there is nothing more overrated in Chardonnay than "fruit" and nothing more underrated than "earth." With this goal in mind we selected the Carneros district of the Napa Valley as the primary home for this wine back in 1982. Pure flavors and a clean mouth-feel make this wine ultimately refined, elegant and the ideal complement to a variety of cuisine.

**ABOUT THE WINE**

Much of the complexity and style of the 2011 Frog's Leap Chardonnay comes from the unique combination of barrel fermentation followed by aging in concrete vats. The result is a wine with compelling flavors and a bright crisp mouthfeel. Lightly scented citrus and stone fruit aromatics are followed by flavors of apricot, wet-stone and vanilla. Seductive and elegant, you will be tempted to a second and third sip. The beauty of this wine immediately opens up culinary possibilities rarely found in bigger California Chardonnays: crusted halibut, oysters (prepared any way), oven-roasted chicken breast, or fresh Dungeness crab with some hot garlic butter. It's the perfect dinner companion. You will not be disappointed!