



FROG'S LEAP

2012 SAUVIGNON BLANC

Rutherford Napa Valley

THE BLEND

100% Sauvignon blanc
100% Rutherford

RELEASE DATE

February 2013

STATISTICS

harvested —
August 17 - September 5
21.1° brix at harvest
12.4% alcohol
3.26 pH
6.6 g/L total acidity
fermented and aged in
stainless steel tanks

WINEMAKERS

John Williams
Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

“The 1981 Frog's Leap Sauvignon Blanc is what we feel a Sauvignon Blanc should be. It is a dry wine of substantial scale that carries itself well, as it retains a delicacy to complement food, not overwhelm.” These are the words that we chose to introduce our Sauvignon Blanc, and in fact, our winery to the world. Dubbed a “Prince of a Wine” by the New York Times in 1982, this wine set a course that hasn't veered much from its original ideals. Today this wine is still made from 100 percent Sauvignon Blanc grapes and done so in such a way that the alcohol is kept low, the acidity high, and the flavors crisp and refreshing. In fact, the only changes we've made along the way have been in pursuit of a noble quest: to make a Sauvignon Blanc that is so indicative of the place in which it is grown that it could come from nowhere else.

Each of the Sauvignon Blancs Frog's Leap has made during the past few years embodies the fine-tuning we've done along this journey. A little Semillon was added to the blend in 1992 but was taken out a few years later. The wine became 100 percent stainless-steel fermented and aged in the late '90s. It began to carry the Rutherford appellation in 2001. And in 2002 it began to be made exclusively from dry-farmed, organically grown vineyards. From all of this we have learned a simple lesson: the less we interfere in the cellar with the perfectly grown clusters, the more beautiful the wine becomes.

ABOUT THE WINE

The nearly picture perfect growing season of 2012 has imprinted its own character on the 2012 Sauvignon Blanc. Make no mistake, the slate and minerality typical of Frog's Leap Sauvignon Blanc is all there in spades and anchors the wine in its Rutherford roots. It's just that there is something more. A hint of white peach or perhaps a bit of lychee that only is there in the best years. The result is a bit of expansion in the culinary possibilities. Yes, oysters, but this year why not oysters Rockefeller? Despite this range, the wine remains deeply Frog's Leap...bracing in acidity and always refreshing.