FROG'S LEAP

2014 CHARDONNAY
Napa Valley

THE BLEND
100% Chardonnay

RELEASE DATE
November 2015

STATISTICS
harvested —
    August 29 - September 16
22.5° brix at harvest
13.4% alcohol
6.6 g/L total acidity
3.23 pH

WINEMAKING
100% whole cluster press
97% barrel fermented and
    concrete tank aged
  3% 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
In general we are seeing wines from the 2014 vintage showing more forward fruit and somewhat broader shoulders than some of the more recent vintages we have compared them to. Our 2014 Chardonnay is no exception. Make no mistake this wine is classically proportioned: completely dry with lovely acidity. Yet there is a depth to the wine that belies its relatively modest alcohol content. Eight months of sur lie aging contributes beautiful brioche, toasty aromas underscored by fresh white flower aromatics. This wine is great with all kinds of seafood, of course, but will stand up nicely to chicken and veal dishes as well…and to my mind the stinkiest cheeses you can find.