



FROG'S LEAP

2014 MERLOT *Red Barn Vineyard - '110R'* *Rutherford*

THE BLEND

100 % Merlot

PRODUCTION

364 cases

RELEASE DATE

September 2016

STATISTICS

harvested —

September 8 - 9

22.5° brix at harvest

13.5% alcohol

5.8 g/L total acidity

3.61 pH

aged for 19 months in 100%

neutral American oak, then 3

months in new French oak

WINEMAKERS

John Williams

Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

At the southern end of Frog's Leap's historic Red Barn vineyard the soil turns from gravelly loam to clay loam—the ideal soil for growing the notoriously finicky Merlot variety. When we replanted those soils in 2001 we used two different *V. rupestris* rootstocks: R. St. George and 110 R. Some years, for one reason or another, one stock seems to out-perform the other. In 2014 that was enough reason to select 15 special barrels of the 110 R for our Fellows.

ABOUT THE WINE

A simply delicious wine displaying all the wonderful characteristics of Merlot: ripe, black raspberry and mocha aromas with rich plummy flavors. It is at once warm and inviting; firmly fleshed yet brightly balanced. Very long in the finish, this wine would clearly do well with a decade or more in the cellar. Well-balanced, non-herbaceous Merlots are exceptional wines for food pairing: grilled and charred meats, a well-roasted chicken, and mushrooms of great variety all go well with Merlot. But this summer I am personally going to try this wine with a shellfish-laden paella!