



## FROG'S LEAP

### 2014 SAUVIGNON BLANC

*Rutherford Napa Valley*

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#### THE BLEND

100% Sauvignon blanc  
100% Rutherford

#### RELEASE DATE

March 2015

#### STATISTICS

harvested —  
August 8 - August 28  
20.7° brix at harvest  
12.1% alcohol  
3.23 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 several years embodies the fine-tuning we've done along this journey. The wine became 100 percent stainless-steel fermented and aged in the late '90s. As of 2001, it has carried the Rutherford appellation. And in 2002 it began to be made exclusively from dry-farmed, organically grown vineyards. All of this has taught us one simple lesson: the less we interfere in the cellar with the perfectly grown clusters, the more beautiful the wine becomes.

#### ABOUT THE WINE

You would think after 33 years that I could just to hit the repeat button for the description of our signature Sauvignon Blanc. But this grape never ceases to amaze me with its ability to reflect the nuance of the growing year. 2014, renowned for the continuing drought in California, gave us a serendipitously early harvest because, simply put, dry soils are warm soils which yield early-maturing fruit. The payoff in the wine is an added intensity of fruit flavors and just a touch more mouth-feel.

The 2014 Sauvignon Blanc is distinctly Frog's Leap with flavors of citrus peel and hints of stone fruit all underscored by bright minerality. When I think of pairing, a cold plate of the briniest oysters immediately comes to mind. Yet, with its hint of sophistication and bit of gravitas, this wine will surprise and delight you suggesting that it can more than hold its own with that chicken cacciatore or subtle rabbit stew.