

FROG'S LEAP

2015 CHARDONNAY Napa Valley

THE BLEND 100% Chardonnay

RELEASE DATE November 2016

STATISTICS

harvested — August 20 - September 4 22.8° brix at harvest 13.1% alcohol 7.1 g/L total acidity 3.21 pH

WINEMAKING.

100% whole cluster press 100% barrel fermented and concrete tank aged

W INEMAKERS John Williams Paula Moschetti Rory Williams

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 nonbeing 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

The diminutive crop of 2015 Chardonnay from the Truchard vineyard begged us to reach out to a nearby vineyard on Stanly Lane for a few extra pounds of fruit to fill the vats. Delightfully, the result seems to applaud our decision as the two vineyards appear to be getting along famously. Fans of the recent vintages of Frog's Leap Chardonnay will not be disappointed with this effort: precise, crisp flavors, a mouthfeel without weight all with intriguing aromas of toasted hazelnuts, cream and white peaches. This wine is simply delicious and so unlike typical "fruity, sweet, oaky" California Chardonnays. A wine perfectly suited for any dish for which you would otherwise consider a lovely Chablis or a delightful white from Mâcon.