



FROG'S LEAP

2015 SAUVIGNON BLANC *Rutherford Napa Valley*

THE BLEND

100% Sauvignon blanc
100% Rutherford

RELEASE DATE

March 2016

STATISTICS

harvested —
August 11 - September 1
23.2° brix at harvest
12.9% alcohol
3.22 pH
6.3 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

They say good things come in small packages and this has never been truer than in the case of our 2015 Sauvignon Blanc. Some argue that the third year of well-below average rainfall is the culprit but, ironically it is more likely that the cool, damp weather during pollination was truly to blame. Whatever the cause, the yield in 2015 was significantly lower than average. Looking on the bright side; however, lower yields usually go hand in hand with intense aromas and concentrated flavors.

This certainly is the case with our 2015 Sauvignon Blanc. Intense aromas of white flowers with hints of ripe peach literally fill the glass and elevate your expectation of the crisp, minerally flavors to follow. Certainly ready to enjoy now but I believe a little patience—perhaps a few months or a year—will yield a wine that can hold its own with any of the great aromatic whites of the world. I'm saving a bottle for next fall's crop of porcini mushrooms roasted with some nice stuffed quail.