



FROG'S LEAP

2016 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay

RELEASE DATE

November 2017

STATISTICS

harvested —

September 1 - September 15

22.3° brix at harvest

13.4% alcohol

6.2 g/L total acidity

3.26 pH

WINEMAKING

100% whole cluster press

100% barrel fermented and
concrete tank aged

WINEMAKERS

John Williams

Paula Moschetti

Rory Williams

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

At Frog's Leap we have been honored to work with the Truchard family of Carneros who have been the producers of our Chardonnay grapes since 1985. This beautiful steeply, sloping vineyard planted in 1979 has made many fine Frog's Leap Chardonnays over the last three decades. The signature style of Frog's Leap—balance, restraint and respect for terroir—is clearly celebrated in these Chardonnay grapes. Employing the indigenous yeasts of the vineyards, the must reaches a “fever pitch” fermenting in new French oak barrels. At its peak, usually four to five days in barrel, the wine is racked to concrete vessels to complete its fermentation and lies in *sur lies* for up to 10 months. Bottled straight off the lees the wine retains all of its freshness, minerality, and remarkable sense of place.

ABOUT THE WINE

This is a superb wine from an extraordinary vintage. Beautifully reductive, aromas of white peach and hazelnut are slowly revealed with a few swirls of the glass. Carefully balanced on the acidic side, the 2016 Chardonnay has weight without heaviness, elegance without formality and drinkability without seeming to care. It is a food wine. Adept with a platter of oysters but more than willing to take on the richest, creamiest sauce. It should develop for many years to come.