

2016 CHENIN BLANC Napa Valley

THE BLEND

91% Chenin blanc 9% Sauvignon blanc

RELEASE DATE October 2017

STATISTICS

harvested — August 11 19.7° brix at harvest 11.1% alcohol 5.6 g/L total acidity 3.42 pH

WINEMAKING

100% whole cluster press 100% concrete and French oak barrel fermented 100% stainless steel aged

WINEMAKERS

John Williams Paula Moschetti Rory Williams

VINEYARDIST Frank Leeds

A BRIEF HISTORY

For more than three decades, Frog's Leap has made a crisp and minerally Sauvignon Blanc styled in the fashion of the great Loire Valley white wines of Sancerre. But another glorious tradition exists in the Loire: superlative white wines from the variety Chenin blanc. When I arrived in the Napa Valley in 1975, Chenin blanc was widely planted with over 700 acres in production. Today; however, it is exceedingly rare with only 18 acres of Chenin blanc remaining in the entire valley. In theory Chenin with its beautiful high acidity and ready willingness to reflect terroir in a wide variety of soils makes it a very good choice for Napa. With that in mind when a small piece of our Galleron Vineyard became available for planting we said "why not?" and with the 2015 release, we have our first chance to add Chenin Blanc to our family of estate grown wines.

ABOUT THE WINE

Our 2016 Chenin Blanc exemplifies what we love about this grape, with whom we are still just getting acquainted. Picked at the peak of the grapes' natural acidity, it has great freshness and beautifully delicate aromas of green apple and white flowers. A dash of old-vine Sauvignon blanc adds some bright citrus to the mix. Fermentation entirely in concrete adds depth to the wine, rounding off the edges of the acidity and transforming the palate into layers of flinty minerality and savory complexity. Bone-dry and low in alcohol, it feels rich in the mouth and finishes clean, making it a perfect foil for some fresh seafood in a rich sauce. It will be a constant fixture at my table this fall!