



FROG'S LEAP

2016 SAUVIGNON BLANC *Rutherford Napa Valley*

THE BLEND

100% Sauvignon blanc

RELEASE DATE

March 2017

STATISTICS

harvested —

August 10 - September 14

22.1° brix at harvest

12.8% alcohol

3.20 pH

6.3 g/L total acidity

fermented and aged in
stainless steel tanks

WINEMAKERS

John Williams

Paula Moschetti

Rory Williams

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

2016 continued a succession of vintages deeply affected by the ongoing drought widespread throughout California. This has meant—particularly in our dry-farmed vineyards—that the vines have had to reach deeper and deeper into their soils for the water and nourishment they need. As wine lovers we could not ask for more. The intensity and concentration of the wines from these vintages has been remarkable and it seems 2016 is the capstone to them all.

The beautiful aromatics of the 2016 Frog's Leap Sauvignon Blanc brings great excitement to the wine. Peach blossom and white flower give way to a very light slatey aroma that is a perfect introduction to the crisp mineral flavors. This wine spent a bit more time on its fermentation lees than is usual and there is significant evidence for this in the depth of its flavors. Capable of holding up to a wide variety of culinary options, yes, but for me? I am heading over to Tomales Bay for some fresh, briny oysters.