



FROG'S LEAP

2017 SAUVIGNON BLANC *Rutherford Napa Valley*

THE BLEND

100% Sauvignon blanc

RELEASE DATE

March 2018

STATISTICS

harvested —

August 14 - September 5

22.1° brix at harvest

12.9% alcohol

3.23 pH

6.2 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

The beauty of the Frog's Leap Sauvignon Blanc over the last 38 years has been its ability to marry the classical minerality and racy acidity of a Loire Valley Sancerre with the bright, sunny aromatics that scream Napa Valley. The combination makes a unique wine that deeply satisfies.

The 2017 shows this balance in spades. The typical stone fruit, white flower, and lightly herbaceous aromatics are perfectly complemented with crisp, minerally flavors. The sturdiness of the wine holds up to classical Sauvignon Blanc pairings but allows for culinary exploration as well. I have been known to uncork a bottle after an evening of powerful red wines to lighten the mood and pair with a perfectly ripened Brillat-Savarin.