

"We adhere to the premise that the greatest wines are those that most truly reflect their soil, climate and circumstance (collectively referred to as "terroir") and that it is the winemaker's role to simply stand back and let the natural beauty of the grapes show through."

— John Williams





Organically Grown & Dry-Farmed

Believing that the great and historic wines of the world are made from traditionally farmed, non-irrigated vines, Frog's Leap dry-farms approximately 200 acres (80 hectares) of certified organic vineyards and was among the first in the Napa Valley to become CCOF-certified in 1989.

Wine Style — Refreshing Acidity, Transparency of Place

Frog's Leap's intention is to craft wines of balance. Fruit harvested at natural ripeness and a traditional, hands-off approach to winemaking result in wines with high acidity, a fresh-fruited profile, well-integrated tannins and moderate alcohol; wines that are not only drinkable on their own but also make perfect partners to a meal.

Family-Owned

Frog's Leap Winery has been family owned and operated since it was founded in 1981 by winemaker John Williams.





Estate Cabernet Sauvignon Rutherford, Napa Valley

This wine is the culmination of the past 30 years finding, farming and obtaining highly sought after land in Rutherford — to pursue our goal to produce a Rutherford AVA, estate-grown Cabernet Sauvignon. The elusive "Rutherford dust" is showcased via the deep, black fruit, mocha and distinctly "dusty" aromas. Brilliant structure, great acid and lush flavors are all wrapped in a crushed-velvet-like texture.



Chardonnay "Shale and Stone"

Napa Valley

This wine is imbued with the delicate, reductive aromatics known to classic Chardonnay — minerality, stoniness, a matchstick quality — similar to what one would find in old world expressions of the variety. Fermentation begins in new French oak for 4–5 days and finishes fermenting and aging on the lees in specially-insulated steel tanks. This approach yields a wine that is bone-dry, has mouthfeel without weight and highlights the earthen side of the variety.



Sauvignon Blanc Rutherford, Napa Valley

This wine is 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. The typical stone fruit, white flower, and lightly herbaceous aromatics are perfectly complemented with crisp, minerally flavors. Fermented and aged in stainless steel tanks and concrete eggs to focus the aromatics and add a bit of texture on the palate.



Merlot Rutherford, Napa Valley

Merlot is one of the most complex and difficult wines that we make—and also one of the most rewarding. Our Merlot thrives on a very narrow slice of rich, clay loam soil in Rutherford. When grown in these soils, Merlot shows off its most profound characteristics: aromas of damp earth balanced by flavors of bright plum and red berry with an endless, supple texture.



Zinfandel Napa Valley

Our Zinfandel is inspired by classic field-blends. The Zinfandel and Petite sirah are co-fermented to lock in the freshness of the fruit and accentuate the elegance of the resulting wine. Carignane adds acidity and structure, preserved nicely by aging this wine largely in small concrete tanks. Wild, summer fruit aromas with a hint of baking spice; claret-like, reflecting a gentler side of Zinfandel.