

WINE ENTHUSIAST

FROG'S LEAP

2021 CHARDONNAY "SHALE AND STONE" NAPA VALLEY

"Bright acidity washes flavors of crisp apple, creamy lemon, grapefruit zest and wet stone through the mouth into an impressively long finish. This Chardonnay

impressively long finish. This Chardonnay is as much about freshness and energy as it is purity and restraint. The use of French oak offers a mere accent of spice and texture for another layer of interest through the finish."

— Elaine Chukan Brown

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OUR CHARDONNAY STORY At Frog's Leap, we have been fortunate enough to work with the same Chardonnay vineyard ever since our first vintage in 1985. Planted by the renowned Truchard family in 1979, these vines are deeply rooted in the decomposed shale and sandstone that are characteristic of the steeply-sloped hillsides of Carneros, and lend themselves perfectly to the balanced, restrained style that is our signature. Fermented for only a handful of days in new French oak barrels, the wine is racked at the peak of its fermentation to insulated vessels that keep the residual heat, where it sits, untouched and sur lie, for up to 12 months. Grown in shale and stone, our Chardonnay boasts incredible freshness and a distinct mineral edge that speaks directly to its origins.