



## FROG'S LEAP

### 2022 CHARDONNAY "SHALE AND STONE" CARNEROS, NAPA VALLEY

#### A BRIEF HISTORY

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.

#### ABOUT THE WINE

After a drought-stricken 2021, slightly higher rainfall in 2022 allowed the vines at Truchard to begin their return to normal. However, I would still consider the 2022 as an example of a drought vintage of our Chardonnay. Greatly reduced vine vigor from three consecutive years of low rainfall forced the vines into protection mode, and yields were significantly below normal. Small clusters and small berries were once again the norm, and the wine itself again favors the dense, savory and structured side of our Chardonnay, with uplifted stone fruit and mineral flavors playing a supporting role. The style fits fully into the third wave of California Chardonnays that I adore — you'll find neither buttery flavors nor sweetness here — and I am really loving how our Chardonnays are becoming true reflections of the vintage. —RW

The 2022 Chardonnay was harvested in seven separate picks between August 30th and September 11th, as different sections of the vineyard reached full ripeness. All lots were added to the press whole cluster and given a couple hours of skin contact in the press. After settling overnight, the juice was allowed to just barely begin its fermentation in tank, then was immediately racked to brand-new French oak barrels, where they spent their most active phase of fermentation, typically lasting 5 days. As each lot began to slow down, all wine was racked to a large stainless-steel lined concrete tank, where primary fermentation finished over the next several weeks. No lees stirring occurred, and no sulfur was added to the tank until bottling the following summer, after the wine had finished its malolactic fermentation naturally.



#### THE BLEND

100% Chardonnay  
Truchard Vineyard  
Carneros, Napa Valley

#### THE VINES

100% Organically farmed.  
Planted 1979 in fractured  
shale and sandstone.

#### STATISTICS

harvested: August 30 – September 11, 2022  
harvest chemistry: 23.2° brix, 6.9 g/L TA, 3.31 pH  
final chemistry: 13.4% alc., 5.9 g/L TA,  
3.42 pH, 0.00% RS, full ML  
bottled: August 10, 2023  
5,800 cases produced

#### WINEMAKERS

John Williams  
Rory Williams  
Pablo Polanco

#### VINEYARDIST

Frank Leeds