



FROG'S LEAP

2013 MERLOT *Rutherford Napa Valley*

THE BLEND

82% Merlot
17% Cabernet sauvignon
1% Cabernet franc

RELEASE DATE

October 2015

STATISTICS

harvested —

August 30 – October 10

23.6° brix at harvest

13.4% alcohol

6.1 g/L total acidity

3.57 pH

aged 18 months in French and
American oak

WINEMAKERS

John Williams
Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

A part of our family since 1990, Merlot holds a special place in the heart of Frog's Leap as the majority of the fruit comes from the Estate surrounding our winery and historic Red Barn. Situated in the eastern part of Rutherford this vineyard is perfectly suited for growing Merlot due to its rich, clay loam soils. We have found over the years that Merlot likes "cool feet" and a "warm body." The clay soils hold more moisture keeping the root-zone cool, while the setting sun over the Mayacamas gives our vines an extra hour of evening sun. Sustainable and dry farming practices reveal the true personality of the varietal, which we describe as having red fruit flavors with a soft, supple texture. We believe that our Merlot is another great ambassador of the Frog's Leap style — elegant, balanced and restrained.

ABOUT THE WINE

We at the winery have been absolutely enthralled by all the wines we have produced from the 2013 vintage—the reds in particular and this beautiful Merlot is no exception. The depth of the ripe plum aromas is astounding, the weight on the palate perfect and the flavors go on and on. We were surprised somewhat in our blending trials when we consistently preferred this wine with a small portion of Cabernet sauvignon and a dollop of Cabernet franc blended in. The added structure promises complete integrity for aging well into the future. If you are opening it in its first five years of life, I would recommend an hour or more decanting and serving it with a dish slightly sweeter in its preparation—Duck a l'Orange, perhaps? With a few years of age it will, I am convinced, prove worthy of the most classically prepared cuisine.