2017 CABERNET SAUVIGNON
ESTATE GROWN
RUTHERFORD NAPA VALLEY

A BRIEF HISTORY
For decades, it has been our goal to produce a Rutherford AVA, estate-grown Cabernet Sauvignon. Inspired by the early Cabernets of Inglenook and Beaulieu Vineyard, we’ve spent the past 20 years finding, farming and obtaining highly sought after land in Rutherford—with particular attention to the Rutherford Bench—to pursue our dream and perfect our craft.

It all began with the acquisition of the Red Barn Vineyard in 1994. This prime real estate provided us with 40 acres of soil perfectly suited to grow Merlot and Cabernet sauvignon and a century-old facility in which we would become Rutherford Cabernet Sauvignon producers for the first time. Immediately following our move to Rutherford, Frank Leeds—longtime Frog’s Leap Vineyardist—agreed to a partnership between Frog’s Leap and his family’s Chavez Leeds Vineyard. This generational vineyard situated on the iconic Rutherford Bench gave us our first real taste of how complex and connected dry-farmed, organically-grown Cabernet Sauvignon from this storied part of the appellation could be.

Finally, in 2007, we purchased the historic Rossi Vineyard located in the very heart of the Rutherford Bench. This 50 acre vineyard was purchased by the Rossi family in 1906 and is located only a stone’s throw away from the two vineyards that originally inspired us. Now mostly planted to Cabernet Sauvignon and Cabernet Franc the Rossi Vineyard completed the picture by yielding high quality Rutherford grapes for an all estate-grown Cabernet Sauvignon to stand with our predecessors.

ABOUT THE WINE
The harvest of the Cabernet Sauvignon grapes at our Rossi and Chavez-Leeds vineyards began in mid-September. We brought in the lion’s share in the weeks that followed, with the fruit showing remarkable freshness and depth.

Of course, 2017 will be remembered for the multiple wildfires that broke out on October 8th. While neither the winery nor any of our vineyards were in immediate danger, the fires upended the lives of every employee at Frog’s Leap, adding uncertainty to an already hectic time of year.

In the end, we are able to ensure that the fires did not compromise the quality of our wines. This 2017 Cabernet Sauvignon shows the blackcurrant fruit, dense palate, and dusty aromas that are classic to a Rutherford Cabernet. But this vintage will always contain something extra for us: a reminder of the deep roots of our vines, and the resiliency of our community here at Frog’s Leap. J.W.

THE BLEND
83% Cabernet Sauvignon
9% Cabernet Franc
8% Merlot

RELEAS DATE
September 2019

STATISTICS
harvested —
August 30 – October 14
23.7° brix at harvest
13.8% alcohol
6.0 g/L total acidity
3.66 pH
aged 20 months in French oak

WINEMAKERS
John Williams
Paula Moschetti
Rory Williams

VINEYARDIST
Frank Leeds

BALANCE, RESTRAINT AND DEEP RESPECT FOR THE NATURAL EXPRESSION OF THE VINE