



FROG'S LEAP

2018 CABERNET SAUVIGNON 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 perfect our craft.

ABOUT THE WINE

When you combine legendary terroir, meticulously cared-for vines, a perfect vintage and an ideal, smooth harvest, you have all the makings of a remarkable wine. Our 2018 Estate Grown Cabernet Sauvignon is a remarkable wine. It is tempting to write of its delicious black fruit, its complex notes of minerals and dried herbs, and its silky balance on the palate—but for us, the wine simply tastes like our home, Rutherford. Years of effort with organic viticulture, dry farming and minimal cellar intervention yield a wine that could not be produced outside of the 10 square miles that define its appellation.

The 2018 abounds in the famous Rutherford 'Dust' – defined for us by a synergy of herbs and black fruit, tension between the flavors, and a long finish reminiscent of rough velvet. Deliciously exuberant now, the '18 has the makings of a wine that in time will show everything Rutherford cabernet is capable of—we suggest you put some bottles deep in your cellar. JW

All lots were destemmed and crushed to tank, and all began fermentation on the strength of their native yeast. Fermentations lasted between 7 and 10 days, with open hose pumpovers performed three times daily to mix the skins and promote gentle extraction. Tannins were generally moderate, and most lots were pressed at dryness. Natural malolactic fermentation completed in barrel. Five rackings were performed over the course of the wine's 20 months of aging in French oak barrels (~20% new overall). Bottled unfinned and unfiltered. RW



THE BLEND

88% Cabernet sauvignon 6% Merlot
6% Cabernet franc
39% Red Barn vineyard, 31% Chavez-Leeds vineyard,
30% Rossi vineyard, Rutherford

THE VINES

100% certified organic and dry farmed. Our vines average 17 years of age, and are planted in the gravelly loams of the Pleasanton and Cortina soil series

STATISTICS

harvested September 30 - October 23
harvest chemistry: 24° brix, 5.7g/L total acidity,
3.44 pH
final chemistry: 13.9% alcohol, 6.0 g/L total
acidity, 3.65 pH, 0% residual sugar
bottled July 15 2020
13, 982 cases produced

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

VINEYARDIST

Frank Leeds

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