



## FROG'S LEAP

### 2001 MERLOT

*Napa Valley*

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#### THE BLEND

100% Merlot  
60% Rutherford  
25% Carneros  
9% Yountville  
6% St. Helena

#### PRODUCTION

10,200 cases

#### RELEASE DATE

October 2003

#### STATISTICS

harvested August 28 - October  
15  
24 ° brix at harvest  
13.9% alcohol  
6.4 gr/1 total acidity  
3.49 pH  
.03% r.s.

#### WINEMAKING

native and inoculated yeast  
natural 36 hour cold soak  
pressed off at dryness  
average 15 day skin contact  
natural in-barrel malolactic  
aged 19 months  
70% French 30% American oak  
(new to 7 year old barrels)

#### WINEMAKERS

John Williams  
Paula Moschetti

#### ABOUT THE VINTAGE

Spring came early to the Napa Valley in 2001, following an unusually mild winter. After a rare April frost (we were up 9 full nights) the vintage settled in to a very warm early Summer with record high temperatures in May and June. As if in compensation, July and August cooled down allowing for all-important hang-time and picture-perfect harvest conditions.

#### ABOUT THE WINE

Frog's Leap 2001 Merlot is our third sequential production comprised of entirely merlot fruit. There is a wonderful purity in the aromatics of a 100% varietal Merlot. The lush red-fruit, plum, raspberry notes are paralleled by no other variety.

To showcase a pure Merlot successfully, the naturally supple flavors must be supported with sufficient structure and backbone. Adding a bit of cabernet or cabernet franc is one way to complete the flavors, but the merlot's aromatic purity can be lost with even the slightest blending. Frog's Leap looks to the roots for our balance; a Merlot with sufficient structure of its own really begins in the vineyard. Our temperate clay, dry-farmed organic soils provide for the cool feet and warm body that a merlot vine loves.

Our 2001 Merlot is imminently drinkable: elegant and supple with a firm structure and bright acidity that invites time to continuously enhance the inherent beauty of this release.