



FROG'S LEAP

2002 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay
84% Carneros
16% Oakville

PRODUCTION

8,400 cases

RELEASE DATE

November 2003

STATISTICS

harvested ~
September 9 - September
28
24.8° brix at harvest
13.9% alcohol
7.2 gr/1 total acidity
3.20 pH
0.27% r.s.

WINEMAKING

100% whole cluster press
inoculated with
chardonnay specific yeast
aged sur lie 9 month
aged 1-5 year old barrels in
French oak
lightly fined

WINEMAKERS

John Williams
Paula Moschetti

ABOUT THE VINTAGE

The 2002 vintage will be remembered by a long, mostly mild growing season that ended in a hectic, compressed harvest. The season began with some bouts of frost in April, followed by some late rains in May. The even growing season with the cool days and nights of July produced balanced flavors and early ripening resulting in an on-time yet swift harvest — one that was wrapped up in just three weeks!

ABOUT THE WINE

A favorite verse in the Tao offers: " We shape clay into a pot but it is the emptiness inside that holds whatever we want. We hammer wood for a house but it is the inner space that makes it livable. We work with being but non-being is what we use".

It is this essential "non-being" that defines our approach to Chardonnay. As winemakers, we recognize our greatest contribution is to impose less of ourselves upon the wine, allowing the Chardonnay its own light, energy, freshness and honesty. Instead of our hammering more wood onto the house, we favor restraint and modesty in our winemaking.

Our 2002 Chardonnay is a splendid result of our very deliberate acts of "non-doing". The wine is decidedly light and drinkable with inherent natural acidity and less alcohol. Natural qualities of Carneros stone fruit and green apple are complimented by notes of slate and minerality balanced by the slightest toast of oak. Refined and elegant, our 2002 Chardonnay is an ideal compliment to a variety of cuisine.