



FROG'S LEAP

2002 MERLOT

Napa Valley

THE BLEND

100 % Merlot

PRODUCTION

12,000 cases

RELEASE DATE

October 2004

STATISTICS

harvested ~ September 3 -

October 7

24.6° brix at harvest

14.4% alcohol

6.1 gr/1 total acidity

3.5 pH

WINEMAKING

natural 36 hour cold soak

native and inoculated yeast

15 day extended maceration

aged 18 months

70% French 30% American oak

lightly filtered

unfined

WINEMAKERS

John Williams

Paula Moschetti

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 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 THIS WINE

Continuing our recent tradition of keeping this wine 100% Merlot, the 2002 once again delivers pure varietal aromas and flavors. Ever evolving in the glass the aromas range from damp earth and vanilla to raspberry and cherry. Robust flavors follow; plum and black berry enhanced by touches of bittersweet chocolate and crème brûlée. Soft and plush our Merlot's texture and tannins both yield to the elegant and balanced nature of the wine.

Approachable and seductive, this wine offers loads of pleasure on its own, but if food is needed, try it with roasted leg of lamb and baba ghanoush.