



FROG'S LEAP

2003 CABERNET SAUVIGNON

Napa Valley

THE BLEND

88% Cabernet Sauvignon
12% Cabernet Franc

PRODUCTION

10,500 cases

RELEASE DATE

November 2005

STATISTICS

harvested ~

September 24 - October 28

23.8° brix at harvest

13.5% alcohol

6.5 gr/1 total acidity

3.64 pH

WINEMAKERS

John Williams

Paula Moschetti

ABRIEF HISTORY

Starting a winery in the Napa Valley meant that Frog's Leap would almost have to make a Cabernet Sauvignon at some point. It took us only one year to realize this very simple truth - Napa is perfectly suited to grow great Cabernet. The rocky, fast draining soils of the Rutherford Bench, the misty, late morning fog rolling in from the San Pablo Bay and that ever-present California sun.

But what kind of Cabernet to make? There were the closed, tight fist, cough-and-hack Cabs of the late 70's or the now popular pick-late, sweet fruit, high alcohol wines of the early 21st century. Instead of chasing fads we simply learned from the past, favoring the lessons passed on by generations of Bordeaux winemakers and carried forward by Tchelistcheff, Daniel and de Latour. Our attempt is not to emulate anyone, but rather to avoid sacrificing the balance between Cabernet's ripe fruit character and its lean herbaceous side at the alter of over-extraction and manipulation.

For 20 years now we have stuck by our principals and the resulting style of wine. A Cabernet Sauvignon that is beautifully balanced and drinkable when young, just as it is beautifully balanced and drinkable when old. We believe, and hopefully you will see, that wines that are built to impress rather than satisfy typically do neither.

ABOUT THE WINE

The 2003 Frog's Leap Cabernet Sauvignon truly underscores the case against "Frankenstein Wines." That is to say, wines' whose character and flavors are derived from manufacturing processes such as spinning cones, reverse osmosis and micro oxygenation. Here the Frog's Leap Cabernet highlights a soft texture, ripe fruit and a deep connection to the vineyard — and delivers it all with an alcohol level below 14% in a wine that was made with the most traditional methods. Aromas of cassis and currant combine with a mineral tone and a touch of warm spices right out of the glass. Flavors of blackberry, pepper and vanilla are picked up as the wine builds to a lush mid-palate and then yields to a long, clean finish with soft, resolved tannins. A wine, such as this, with bright acidity to match its weight and fruit makes it a perfect compliment to Coq au Vin with a side of buttery noodles.