



FROG'S LEAP

2003 LEAPFRÖGMILCH

Napa Valley

THE BLEND

75% Riesling
25% Chardonnay

PRODUCTION

1,070 cases

RELEASE DATE

March 2004

STATISTICS

harvest ~
September 18 and 20
12.6% alcohol
7.0 gr/L total acidity
3.22 pH
0.85% r.s.

WINEMAKING

whole cluster press
cold stainless steel fermented
Riesling specific yeast
fermentation stopped before
dryness
closed with *Normacork*

WINEMAKERS

John Williams
Paula Moschetti

ABOUT THE VINTAGE

Vintage 2003 was characterized as starting late, producing lower yields, and ending with an intense harvest of ultimately superb quality. Early cooling rains delayed bud break yet the picture-perfect summer helped the small crop gain ground. As harvest approached, we thought we had an extra week to ten days to prepare with the possibility of the first Labor Day start in years. Then it hit: a spate of very warm days that had the fruit cascading into the cellar and filling every fermenter before we could catch our breath! When we finally sorted things out and had a chance to review the new wines, we were excited. Excellent color, superb balance, great intensity and flavors in abundance. It was quite a year.

ABOUT THE WINE

Leapfrögmilch: a cult classic? Not yet in the league of wines that bring misty-eyed memories to those recalling Mateus or Strawberry Hill, yet destined to stir similar fond emotions. The 2003 Leapfrögmilch, still a delightful blend of riesling and chardonnay, shows a bit more riesling character this year (you know that fascinating hint of kerosene) and is a little fuller on the palate than perhaps the 2002 but why quibble ~ this is still the grab it and go fresh lively spring wine that has stolen our hearts since we introduced it in 1997!