



FROG'S LEAP

2004 LEAPFRÖGMILCH

Napa Valley

THE BLEND

67% Riesling
33% Chardonnay

PRODUCTION

1,875 cases

RELEASE DATE

March 2005

STATISTICS

harvest ~

August 27 - September 6

22.5° brix at harvest

13.0% alcohol

3.23 pH

6.8g/L total acidity

0.93% residual sugar

WINEMAKING

whole cluster press

cold stainless steel fermented

fermentation stopped

before dryness

closed with *Normacor*

WINEMAKERS

John Williams

Paula Moschetti

A BRIEF HISTORY

What would you do with 60-year old Riesling vines growing right in the heart of the Napa Valley? If you're Frog's Leap the answer is clear: create Leapfrögmilch. Yes, indeed, no joke is too cheap for us (for those younger adults in the crowd, Leapfrögmilch is a pun based on the traditional German Liebfraumilch - we added the umlaut). Frog's Leap has a long tradition of juxtaposing the sublime with the ridiculous, so the combination of this serious old-vine Riesling with a wonderfully ridiculous package epitomizes the Frog's Leap spirit.

As the wine has evolved since 1997, a few changes have been made in the blend. Early on, Chenin blanc was chosen to lend body and texture while allowing the crisp qualities of the Riesling to shine through. Later, when we bid a fond farewell to the old Chenin blanc, we found that a little Chardonnay, picked early enough to retain its own acidity, filled the same role beautifully.

And wouldn't you know it? What started as a way to have some fun with old-vine Riesling has become something of a legend, with more wine-lovers able to properly pronounce this wine's idiosyncratic moniker with each passing year.

ABOUT THE WINE

The making of this wine requires a light hand that allows its natural freshness and delicacy to emerge. Leapfrögmilch is low in alcohol, high in acidity, and balanced by a dab of residual sugar. A glass begins with high-note aromas of white flowers and apricot, while across the palate the wine reveals a variety of fruit flavors from grapefruit and citrus to apple and pear. A touch of wet stone-punctuated by the wine's acidity-drives the long, clean finish. With its bright and lively mouth-feel and touch of sweetness, this wine is the perfect foil for take-out Chinese. Yes, even Kung Pao.