



FROG'S LEAP

2005 RUTHERFORD

THE BLEND

96% Cabernet Sauvignon
4% Cabernet Franc

PRODUCTION

1500 cases

RELEASE DATE

October 2008

STATISTICS

harvest —

September 26 – October 19
24.0° brix at harvest
13.8% alcohol
6.0 gr/1 total acidity
3.66pH
aged 24 months in second-use
French oak

WINEMAKERS

John Williams
Paula Moschetti

A BRIEF HISTORY

Rutherford: no other name in the Napa Valley conjures such strong identity. Gustave Niebaum, Georges de Latour, André Tchelistcheff, and John Daniel all built their dreams and hopes around capturing the haunting essence of this remarkable place. Cabernet sauvignon, the vessel used to express their passion, has long been recognized as the perfect muse for the Rutherford soils. "Rutherford Dust" is the term that André attributed to those incredible aromatics, seemingly the most delicate of balances between the rich black fruit of the north valley and the taut essence of green olives and bay more typical of the south. The "Rutherford Bench" is the area defined by the western slopes of Rutherford and home to the most legendary of all Rutherford's cabernets.

Frog's Leap Rutherford: our most honest attempt to capture all of the above in a single bottle — history, tradition and the ultimate expression of winemaking passion.

ABOUT THE WINE

Aged in seasoned oak (to minimize the influence of "heavy oak" flavors) our 2005 Vintage displays fragrant aromas distinctive of cabernets produced from Rutherford Dust. Ripe, black fruit and nuances of damp earth play on the nose, while richly textured cassis, anise and blackberry unfold on the palate. A plush mouth-feel and soft tannins lead the way to a long, polished finish driven by bright, natural acid.