



FROG'S LEAP

2006 CABERNET SAUVIGNON *Napa Valley*

THE BLEND

89% Cabernet Sauvignon
9% Cabernet Franc
2% Merlot

PRODUCTION

13,000 cases

RELEASE DATE

November 2008

STATISTICS

harvested ~
September 15 – October 18
24.2° brix at harvest
13.7% alcohol
6.2 gr/1 total acidity
3.63 pH

WINEMAKERS

John Williams
Paula Moschetti

A BRIEF 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 fisted, 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

Our 2006 Cabernet Sauvignon opens with a richly fragrant nose of luscious black fruit and fresh herbs, followed by a taste progression that captures the essence of the terroir from which it came. Intense flavors of cassis, ripe plum and black currants are punctuated by hints of cedar and tobacco. The wine's velvety tannins are well integrated with fine acidity to create a finish that will endure well after the last course has been cleared.