



FROG'S LEAP

2007 RUTHERFORD

THE BLEND

93% Cabernet Sauvignon
7% Cabernet Franc

PRODUCTION

1,688 cases

RELEASE DATE

March 2011

STATISTICS

harvest —

September 1 – September 28
23.7° brix at harvest
13.6% alcohol
6.3 gr/L total acidity
3.59 pH
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

In 1996 we introduced our first offering of the Rutherford and the 2007 vintage stands proudly in that tradition as a wine of distinct purpose, origin and taste. In this wine the "Rutherford Dust" produces aromas of black berry and sweet tobacco. Flavors of currant and cherry meld with touches of cedar, vanilla and olive tapenade across the palate. The mouth-feel is plush and velvety, marked by fine-grain tannins and a long finish. This is a wine that enhances everything from the arrival of the first guest through the clearing of the cheese course.