



## FROG'S LEAP

### 2009 CHARDONNAY

#### *Napa Valley*

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**THE BLEND**

100% Chardonnay

**PRODUCTION**

8,900 cases

**RELEASE DATE**

Fall 2010

**STATISTICS**

harvested —

September 7 - September 21

22.6° brix at harvest

13.2% alcohol

6.7 gr/L total acidity

3.20 pH

**WINEMAKING**

100% whole cluster press

natural malolactic completed in

barrel and tank

63% stainless steel fermented

and aged

47% barrel fermented and aged

sur lie 9 months in French oak

**WINEMAKERS**

John Williams

Paula Moschetti

**A BRIEF HISTORY**

A favorite verse in the Tao offers: "We shape clay into a pot but it is the emptiness inside that holds whatever we want. We hammer wood for a house but it is the inner space that makes it livable. We work with being but non-being is what we use."

It is this essential "non-being" that defines our approach to Chardonnay. As winemakers, we recognize our greatest contribution is to impose less of ourselves upon the wine, allowing the Chardonnay its own light, energy, freshness and honesty. Instead of hammering more wood onto the house, we favor restraint and modesty in our winemaking.

We are fond of saying that there is nothing more overrated in Chardonnay than "fruit" and nothing more underrated than "earth." With this goal in mind we selected the Carneros district of the Napa Valley as the primary home for this wine back in 1982. Pure flavors and a clean mouth-feel make this wine ultimately refined, elegant and the ideal complement to a variety of cuisine.

**ABOUT THE WINE**

"Crisp and clean" are not often ascribed to a California Chardonnay but with a nod to the great white wines of the old world, the 2009 Frog's Leap Chardonnay is just that. Vivid flavors of green apple, citrus and peach are delicately touched with hints of vanilla and toast. The interplay of fresh fruit and bright acidity, marked by notes of wet stone and slate, offer fantastic complexity and drive the wine's clean, refreshing finish. A vibrant wine to sip on its own, the Chardonnay is also a fantastic companion to seafood dishes, freshly shucked oysters and even mild cheeses.