



FROG'S LEAP

2020 CHENIN BLANC NAPA VALLEY



A BRIEF HISTORY

For four decades, Frog's Leap has made a crisp and minerally Sauvignon blanc inspired by the great Sancerre and Pouilly-Fumé wines of the Loire Valley. However, another glorious tradition exists in the Loire: superlative white wines from the variety Chenin blanc. The best Chenins are renowned for their ability to balance great acidity with a deceptively broad, layered texture and delicate aromatics, reaching their apex in the famous wines of Vouvray.

Fate has not been kind to Chenin blanc in Napa. When Frog's Leap began in 1981, nearly 1,700 acres were planted to Chenin in Napa County. By the turn of the millennium, acreage had fallen to just 200 acres, driven mostly by the growing popularity of Chardonnay. In 2020, just 7 acres were left in all of Napa County—our small block represents nearly 1/3 of what remains of this wonderful grape. However, the grape is currently undergoing something of a renaissance in California, with producers all over the state rediscovering the variety's ability to reflect different terroirs into wines that are both generous and complex. We are happy to be a part of that renaissance; when a small piece of our Galleron vineyard became available for planting, we said, "why not?" and with the 2015 release, we had our first chance to add Chenin blanc to our family of estate-grown wines.

ABOUT THE WINE

The 2020 Chenin was whole-cluster-pressed, then fermented and aged sur lie for 10 months in a trio of small vessels: 50% stainless steel, 35% concrete cube, and a single neutral French oak puncheon. This assortment of formats helps to draw out one of the defining features of great Chenin: a texture that is simultaneously broad and crisp, with layers of savory richness that never spill over into being heavy or overbearing. The aromas—white flowers, pear, and beeswax—grow stronger as the wine mixes with air. I encourage you to serve the wine chilled, but allow it time to unfold in your glass—even a quick trip in a decanter would not be out of order. RW

VINES

100% Certified organic and dry farmed. The soil type in this small section of the Galleron vineyard is a deep clay loam, mixed with silt and gravel deposits from the Napa river, sitting at the outermost edge of the principal western alluvial fan in Rutherford

THE BLEND

100% Chenin Blanc
100% Galleron Vineyard, Rutherford

STATISTICS

harvested: August 18
harvest chemistry: 20.7° brix, 6.2g/L total acidity, 3.53pH
final chemistry: 12.8% alcohol, 5.3g/L total acidity, 3.39pH,
0.03% residual sugar
bottled July 1 2021
440 cases produced

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco

VINEYARDIST

Frank Leeds

BALANCE, RESTRAINT AND DEEP RESPECT FOR THE NATURAL EXPRESSION OF THE VINE