



FROG'S LEAP

2018 CHENIN BLANC
NAPA VALLEY



A BRIEF HISTORY

For more than three decades, Frog's Leap has made a crisp and minerally Sauvignon Blanc styled in the fashion of the great Loire Valley white wines of Sancerre. But another glorious tradition exists in the Loire: superlative white wines from the variety Chenin blanc. When I arrived in the Napa Valley in 1975, Chenin blanc was widely planted with over 700 acres in production. Today however, it is exceedingly rare with only 18 acres of Chenin blanc remaining in the entire valley. In theory Chenin with its beautiful high acidity and ready willingness to reflect terroir in a wide variety of soils makes it a very good choice for Napa. With that in mind 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

2018 has turned out to be a fine vintage for all of our wines and our now fourth vintage of Chenin is no exception. It seems to me as the vines mature, the wine is taking on a deeper level of sophistication. Again, fermented and aged in a small concrete tank the wine shows everything you expect from this heritage varietal. Crisp, dry and refreshing, yes, but also supple and savory. It will do fine for summer sipping but I'm saving mine for the fall and those first cool autumn evenings with a crisp apple and some well-aged Gruyère. J.W.

THE BLEND
100% Chenin blanc

RELEASE DATE
May 2020

STATISTICS

harvested —
August 30
20.3° brix at harvest
11.8% alcohol
6.3 g/L total acidity
3.43 pH
100% whole cluster pressed
100% concrete fermented and aged

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

VINEYARDIST

Frank Leeds

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