



FROG'S LEAP

2019 CHARDONNAY "SHALE AND STONE" NAPA VALLEY

A BRIEF HISTORY

At Frog's Leap, we have been fortunate enough to work with the same Chardonnay vineyard ever since our first vintage in 1985. Planted by the renowned Truchard family in 1979, these vines are deeply rooted in the decomposed shale and sandstone that are characteristic of the steeply-sloped hillsides of Carneros, and lend themselves perfectly to the balanced, restrained style that is our signature. Held for a handful of days in new French oak barrels, the wine is racked at the peak of its fermentation to concrete vessels, where it sits, untouched and sur lie, for up to 12 months. Grown in shale and aged in stone, our Chardonnay boasts incredible freshness and a distinct mineral edge that speaks directly to its origins.

ABOUT THE WINE

The combination of a very successful vintage, the deep fractured soils of the Truchard vineyard, a short barrel fermentation followed by extended sur lie aging has once again produced a remarkable Chardonnay in the unique Frog's Leap style. Subtle but distinct white peach combined with lightly toasted hazelnuts define the aromas. But it really is the crisp, perfectly balanced, and bone-dry flavors that make the wine. The only problem with serving it with a perfectly baked quiche Lorraine is that too much of the bottle is empty by the time the quiche comes out of the oven! JW

The 2019 Chardonnay was harvested in eight separate picks between September 17th and October 1st, as different sections of the vineyard reached full ripeness. All lots were added to the press whole cluster, with the first five lots seeing a couple hours of skin contact in the press. After cold settling, the juice was allowed to start fermenting with native yeast, then immediately racked to brand-new French oak barrels, where they spent their most active phase of fermentation, typically 4-6 days. As each lot began to slow down, all wine was racked to a single stainless steel lined concrete tank, where primary fermentation finished over the next several weeks. No lees stirring occurred, and no sulfur was added to the tank until the following summer, with the wine finishing a natural malolactic fermentation over the winter. RW



THE BLEND

100% Chardonnay, Truchard Vineyard, Carneros, Napa Valley

THE VINES

organically farmed, planted 1979 in fractured shale and sandstone

STATISTICS

harvested September 17 - October 1
organically farmed

harvest chemistry: 24.3° brix, 7.2 g/L total acidity, 3.30 pH
final chemistry: 13.3% alcohol, 5.4 g/L total acidity, 3.47 pH,
0.02% residual sugar

bottled August 15 2020—8,348 cases produced
released November 2020

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

VINEYARDIST

Frank Leeds

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