



FROG'S LEAP

2019 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

Once again, we fermented and aged this vintage entirely in one small concrete tank, and this 100% Chenin blanc shows classic characteristics of this heritage variety— lithe, with a crisp texture, delicate floral and pomme fruit aromas with an underlying savoriness and depth. A winery exclusive release, it is best served with a deep chill and is excellent for warm weather pairings and shellfish dishes all year.

THE BLEND
100% Chenin Blanc

RELEASE DATE
September 2020

STATISTICS
organically-grown
20.0° brix at harvest
12.4% alcohol
5.4 g/L total acidity
3.51 pH

WINEMAKERS
John Williams
Paula Moschetti
Rory Williams

VINEYARDIST
Frank Leeds

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