



FROG'S LEAP

1991 MERLOT

Napa Valley

THE BLEND

83% Merlot
9% Cabernet Franc
8% Cabernet Sauvignon

PRODUCTION

5,000 cases

RELEASE DATE

October 1993

WINEMAKING

native yeast
aged 18 months in French oak
barrels

WINEMAKER

John Williams

ABOUT THE VINTAGE

Vineyards entered the growing season in a state of dormancy, induced by a December freeze which saw temperatures plummet into the teens. Heavy March rainfall prior to budbreak, followed by ideal weather during bloom, resulted in an abundant set of excellent fruit. Thinning of the resultant large crop was important and widespread. Cool to moderate temperatures, broken by a brief heat spike in early July, extended the growing season - ideal for concentrating fruit flavors and maintaining desirable high acidity. All varietals were intensely colored and rich in flavor at harvest.

ABOUT THE WINE

The 1991 vintage is a wine that is imminently drinkable without abandoning its red wine responsibilities. We blend for charm and complexity by drawing upon a combination of supple, valley-floor fruit from Yountville and delicious hillside strength from Carneros, distinctive for its black cherry character. An infusion of Cabernet Franc, Cabernet Sauvignon and winemaking personality complete the wine. With tons of fruit, a dollop of spice and trademark Frog's Leap balance, this Merlot is a flexible and exciting complement to a meal.