



FROG'S LEAP

1992 CABERNET SAUVIGNON

Napa Valley

THE BLEND

92% Cabernet Sauvignon
8% Cabernet Franc

PRODUCTION

7,500 cases

RELEASE DATE

December 1994

STATISTICS

13.5% alcohol
6.0 gr/1 total acidity
3.52 pH

WINEMAKING

aged 21 months in French
oak barrels
natural yeast
natural malolactic
unfined
unfiltered

WINEMAKERS

John Williams

ABOUT THE VINTAGE

Early budbreak was followed by prolonged bloom induced by cool weather, June brought unseasonal rain, but worries of ill effects were erased by the warm, dry weather which continued throughout the summer. High temperatures brought a somewhat frenzied start to harvest in August, when it seemed all varieties would ripen at once. But a return to normally cool nights and foggy mornings allowed harvest to proceed at a more relaxed pace.

ABOUT THE WINE

Our cabernet sauvignon grapes come from a select group of vineyards characterized by medium vigor and gently sloping upland soils: richly integrated flavors and overlaying aromas of bramble and black currant. This 1992 Cabernet Sauvignon is further defined by traditional techniques that emphasize long, extended, natural yeast fermentations which build depth and character into the wines without forcing them to impress. Intensely flavored with notes of cherry, blackberry and herbs: a wine that is beautiful balanced and ultimately drinkable both young and old.