



# FROG'S LEAP

## 1992 MERLOT

*Napa Valley*

---

### THE BLEND

87% Merlot  
7% Cabernet franc  
6% Cabernet savignon

### RELEASE DATE

October 1994

### STATISTICS

13.7% alcohol  
7.1 g/L total acidity  
3.48% pH  
aged 18 months in French oak

### WINEMAKERS

John Williams  
Paula Siroky

### 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

1992 marks our third and clearly most convincing vintage of Merlot to date. Although we hadn't even used Merlot as a blending varietal before 1990, we recognized a bandwagon when we saw one. The trick for us has been finding that right combination that allows the ripe, cherry, dark tree-fruit of Merlot to shine through while maintaining integrity in structure and balance.

With the 1992 Merlot we have once again combined the hugely scented and deeply flavored Truchard Vineyard with the rich plummy fruit of Yountmill Vineyard and staked them both to liberal amounts of Cabernet Sauvignon and Cabernet Franc. After three years we are convinced that organic growing, natural yeast and malo-lactic fermentations, long macerations, 18-month barrel aging and minimalist fining (Frog's Leap trademarks) are just what the doctor ordered for Merlot.

The results we think will speak for themselves—clear evidence that old frogs CAN learn new tricks.