



## FROG'S LEAP

### 1996 CABERNET SAUVIGNON

*Napa Valley*

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#### **THE BLEND**

83% Cabernet Sauvignon  
9% Cabernet Franc  
8% Merlot

#### **PRODUCTION**

6,900 cases

#### **RELEASE DATE**

December 1998

#### **STATISTICS**

13.8% alcohol  
5.9 gr/1 total acidity  
3.58 pH

#### **WINEMAKING**

aged 20 months in French  
oak barrels  
unfiltered  
unfined

#### **WINEMAKERS**

John Williams  
Paula Siroky

#### **ABOUT THE VINTAGE**

There is a great deal of excitement among winemakers for the 1996 vintage. Even at this early stage, it seems the wines are destined to stand among the great vintages of the 1990's. 1996 Cabernets are marked by their intense depth of color and concentration of fruit.

The very warm temperatures of mid-summer brought the small crop to the brink of ripeness and it appeared that the harvest would be unusually early. Then, by September, moderate temperatures returned and the crop lingered on the vine building considerable depth and complexity along the way.

#### **ABOUT THE WINE**

The parade of excellent vintages of the '90's has given rise to great expectations at Frog's Leap and certainly with good reason. Most recently, the 1995 not only took its place in a decade of Frog's Leap's favorites, it was also a great critical success. Following in its footsteps, the 1996 Cabernet Sauvignon is superb, as intense and balanced as any vintage I can remember. A textbook Frog's Leap nose and surprisingly supple flavors will be the hallmarks of this wine. The '96 reflects black cherry, cassis aromas; extraordinary depth of rich chocolatey flavors; and the dramatic balance of the very best Cabernet Sauvignons.

Rutherford has always been a vital source for Frog's Leap Cabernet Sauvignon. With over 65% of its fruit coming from our Rutherford Properties, the 1996 vintage brings Frog's Leap even closer to home. Can you smell the dust?