



FROG'S LEAP

1997 CABERNET SAUVIGNON

Napa Valley

THE BLEND

88% Cabernet Sauvignon
8% Merlot
4% Cabernet Franc

PRODUCTION

7,700 cases

RELEASE DATE

December 1999

STATISTICS

13.9% alcohol
6.1 gr/1 total acidity
3.51 pH

WINEMAKING

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

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

After the short crops of 1995 and 1996, the bountiful harvest of 1997 was a welcome relief. The 1997 vintage got off to an early start with a warm, dry February initiating bud-break almost a month early. Consistently warm weather during pollination and the growing season contributed to a good crop set and early ripening. Starting off with a bang on September 1st, the first Cabernet came pouring into the winery and the whole of Napa Valley was soon scrambling for tanks, energy, a day off and words to describe this unique vintage.

ABOUT THE WINE

It has been said that it's more difficult to make a great wine in the Napa Valley in good years than it is in bad. Counter-intuitive perhaps, but let me explain. By all accounts, 1997 was a very "good" year - early, bountiful, ripe and it was certainly no problem producing big, powerful wines. But, as in all "good" years, the challenge was to produce a wine with personality, charm and finesse. In our recipe for success in 1997 we used a higher percentage of Cabernet Sauvignon, more fruit from the Carneros District and we declassified (got rid of!) almost 20% of our production - extraordinary efforts in a "good" year. The results are stunning. Our 1997 Cabernet Sauvignon is a deep and powerful wine with wonderful notes of cassis and black olives; but, more than just powerful, this wine is balanced, flavorful and has a special charm that belies its "good" vintage.