



FROG'S LEAP

1998 MERLOT

Napa Valley

THE BLEND

90% Merlot
10% Cabernet Sauvignon

PRODUCTION

9,600 cases

RELEASE DATE

October 2000

STATISTICS

harvest –
October 16 – October 27
13.9% alcohol
0.59 gr/L total acidity
3.55 pH

WINEMAKING

native yeast fermentation
natural malolactic
unfined unfiltered
aged 18 months in oak barrels
(50% French – 50% American)

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

For those who seek elegant wines with finesse, richness and abundant flavor 1998 may be a favorite vintage. A rare combination of small yields and cool weather, providing a late harvest, allowed the grapes an amazingly long time on the vine. The Merlot harvest ran from late October into early November, almost a full month and a half later than usual. The long hang time brought great flavor development and structure.

ABOUT THE WINE

Our 1998 Merlot brings something wonderfully new and different every time we come back to the glass. The great complexity of the individual vineyards allowed us to make a blend with a higher percentage of Merlot than previous vintages. The result shows the traditional structure of a Frog's Leap Merlot with a richer elegance. A robust wine with finesse – full of all the deep, red berry character typical of the variety, layered with nuances of smoke, chocolate and earth.