



## FROG'S LEAP

### 1998 RUTHERFORD

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#### THE BLEND

72% Cabernet Sauvignon  
40% Leeds  
22% Del Bondio  
10% Rossi  
28% Cabernet Franc  
100% Leeds

#### PRODUCTION

980 cases

#### RELEASE DATE

October 2001

#### STATISTICS

harvest ~  
October 12-27  
13.9% alcohol  
6.1 gr/1 total acidity  
3.42 pH

#### WINEMAKING

dry farmed  
organically grown  
aged 24 months  
*Sequin Moreau-Nevers* barrels  
unfined  
unfiltered

#### WINEMAKERS

John Williams  
Paula Siroky

#### ABOUT THE VINTAGE

When it became clear that the spectacular late Fall weather of 1998 was going to fully ripen all of our Rutherford Vineyards, our speculations about the '98 vintage began to mature into full blown excitement. A winemaker can't ask for much more than a small crop that ripens slowly and completely on the vine. The harvest conditions of 1998 were directly responsible for the deep expression of this character that is immediately evident in this wine.

#### ABOUT THE WINE

With our third release of the Rutherford, Frog's Leap continues our appreciation of the Rutherford appellation. The best wines are the simplest expression of the soils and climates of their origin, a true geological portrait. Rutherford is balanced, elegant, noble and rare. Being true to a sense of place allows a wine to reflect the terrior, regardless of vintage fluctuations. The growing season of 1998 was one of the longest and coolest on record producing a historically small crop. The 1998 Rutherford acknowledges its origin, takes a moment in time and locks it into a bottle. Layers of beautiful black fruit, classic hint of herbs, extraordinary balance, rich dusky tannins; complete in itself, it is a wine of depth and fruit. Truly a wine of time and place, this is Rutherford.