



FROG'S LEAP

1999 CABERNET SAUVIGNON *Napa Valley*

THE BLEND

82% Cabernet Sauvignon
18% Cabernet Franc
75% Rutherford
13% Yountville
12% Carneros

PRODUCTION

8,600 cases

RELEASE DATE

December 2001

STATISTICS

harvest ~
September 28-November 4
13.8% alcohol
6.2 gr/1 total acidity
3.57 pH

WINEMAKING

aged 20 months in oak barrels
(90% French ~10% American)
natural and inoculated yeast
natural malolactic
unfined
unfiltered

WINEMAKERS

John Williams
Paula Siroky

VINEYARDIST

Frank Leeds

ABOUT THE VINTAGE

The 1999 season was defined by a cool dry spring and a slightly delayed bud-break followed by a persistent marine-layer through April. Another late harvest had growers cancelling their October fishing trips before the season had even begun. Steady weather during pollination gave assurance of a bigger crop than 1998, though still less than normal. The stable weather throughout the growing season had growers and winemakers smiling as a picture-perfect crop came off in an orderly fashion.

ABOUT THE WINE

Winemakers talk about “hang-time” with considerable passion. A vintage with hang-time as had the advantage of stable, cool temperatures allowing the grapes to stay on the vine. This slow, steady duration gives the fruit a chance to fully mature their flavors and tannins without losing their natural acidity and balance. Sudden warm spells or heat spikes can force a winemaker to pick before full flavor development, fearing an elevated alcohol level. Wines with hang-time possess, subtly, more depth and complexity in aromas and more richness and finesse in flavors. Our 1999 Cabernet Sauvignon commands all the characteristics of hang-time: beautiful expressive fruit, perfect balance and wonderful mouth-filling flavors — well worth waiting for.