



FROG'S LEAP

2000 MERLOT

Napa Valley

THE BLEND

100% Merlot
57% Rutherford
23% Carneros
12% Yountville
8% St. Helena

PRODUCTION

10,500 cases

RELEASE DATE

October 2002

STATISTICS

harvest ~
August 31 - October 2
23.8 ° brix at harvest
13.9% alcohol
6.2 gr/1 total acidity
3.49 pH
0.03% r.s.

WINEMAKING

native and inoculated yeast
natural 36 hour cold soak
pressed off at dryness
10 to 14 day skin contact
natural malolactic
aged 18 months in oak barrels
(56% French ~ 44% American)

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

This vintage was near textbook in every aspect. Normal winter rainfall, perfect bud break, even flowering, predictable showers during set, a June swoon, then slow, even ripening right up to the start of the even-paced harvest. After the more extreme conditions of the three previous vintages, growers and winemakers kept waiting for the "other shoe to drop." In the end, the other shoe was a picture perfect, classic Napa Valley vintage.

ABOUT THE WINE

A decade after its first production, our Merlot has firmly established itself as one of Frog's Leap's most consistently superb varietals. The excellence begins in our vineyards, with the inspired combination of strong-backed, deeply flavored Carneros fruit and seductively flavored, intensively aromatic fruit from Rutherford. The essence of our dry-farmed, organically-grown fruit is best left simply prepared. From the moment the fruit arrives from the vineyards, our winemaking team instinctively knows that heavy-handed winemaking techniques have no place in their cellar and gently allow the wine to come into its own. Our partnership with the fruit nurtures a wine that possesses a deeply reflective sense of place. Frog's Leap 2000 Merlot is pungent with ripe red fruit aromatics, satisfying with mouth-filling plummy flavors and bracing with a strong tannic spine and bright acidity. It is balanced, supple, harmonious, and elegant. Truly a wine as nature intended.