



FROG'S LEAP

2000 SAUVIGNON BLANC NAPA VALLEY

Celebrating Our Twentieth Vintage

THE BLEND	100% Sauvignon Blanc	75% Rutherford 25% Yountville
PRODUCTION	21,000 cases produced	
RELEASE DATE	May 1, 2001	
STATS	harvested August 21 - August 31, 2000 13.5% alcohol ~ 6.5 gr/l total acidity ~ 0.0185% residual sugar ~ 3.15pH	
WINEMAKING	whole cluster pressed native and inoculated yeast	100% tank fermented 6 months sur lie
VINTAGE	Nearly everyone is excited about the 2000 vintage, and what's not to like? Spot on normal winter rains; perfect, even budbreak; no significant frost; ideal pollination; balanced ripening and textbook start dates. A classic Napa Valley Vintage. Of course, we did have a bit of excitement, harvesting our entire sauvignon crop within only ten days... but that's why they call it the <i>Crush!</i>	
WINEMAKER COMMENTS	As we look back over the last two decades of making our Sauvignon Blanc, we think about the things that have been important to us: varietal character, a fresh, lively palate and, increasingly, a reflection of terroir. You've heard us talk about our commitment to Sauvignon Blanc grown in Rutherford. This vintage we've put our fruit where our mouth is, so to speak. The 2000 vintage saw the first crop from our new Galleron Vineyard, bringing us ever closer to our goal of producing a Sauvignon with all Rutherford fruit. This Sauvignon boasts a whopping 75% Rutherford fruit and is <i>pure</i> Sauvignon, absolutely no Semillion. With classic aromas of slate and gooseberries brilliantly coupled with fresh, crisp flavors that are surprisingly long on the palate, Frog's Leap Sauvignon Blanc 2000 is the perfect example of why we are so enthusiastic about this beloved appellation and our signature varietal.	
WINEMAKERS	John Williams and Paula Siroky	