



FROG'S LEAP

2001 CHARDONNAY *Napa Valley*

THE BLEND

75% Carneros
25% Oakville

PRODUCTION

6,400 cases

RELEASE DATE

December 2002

STATISTICS

harvest ~

September 6 - October 1

24.3 ° brix at harvest

13.9% alcohol

7.0gr/1 total acidity

3.28 pH

0.3% r.s.

WINEMAKING

whole cluster pressed
cold settle one day
rack to barrel with moderate
solids

100% barrel fermented

native yeast

aged 9 months sur lie

Francois Freres Troncais oak

(1 - 4 year old barrels)

stirred twice monthly

WINEMAKERS

John Williams

Paula Siroky

ABOUT THE VINTAGE

Spring came early to the Valley in 2001, following an unusually warm, dry winter. After a bout with Spring frost (we were up 9 full nights) the vintage settled in to a very warm early Summer with record high temperatures in May and June. As if in compensation, July and August cooled down leading into picture-perfect harvest conditions in September.

ABOUT THE WINE

More than one has astutely observed that Frog's Leap wines are consistently produced in a very drinkable style. Quite a compliment, as we consider drinkability to be an essential element of a great wine. True, our drinkable style is distinctly different from the more "expressive" styled wines - wines with more - more alcohol, more oak... and that seem to be more and more accessible in the marketplace. Frog's Leap believes wines that consistently give the most pleasure are wines that are drinkable and we hold true to making wine that eschews popular trends in favor of restraint, modesty and naturalness.

Our 2001 Chardonnay is a delicious example of our approach. A wonderfully drinkable wine with earthbound aromas of minerals, classic Carneros pear, melon and tropical fruits bound with toasty yeasty flavors, a dab of oak and finish so lovely that you can't help but want a little more.