



FROG'S LEAP

2001 LEAPFRÖGMILCH NAPA VALLEY

THE BLEND	67% Riesling Rutherford 33% Chardonnay Oakville
PRODUCTION	1,127 cases produced
RELEASE DATE	March 2002
STATS	harvested September 3 – 6, 2001 12.3% alcohol ~ 6.8 gr/1 total acidity ~ 3.30 pH ~ 1.25% r.s.
WINEMAKING	cold tank fermented, one month at 40 degrees 100% stainless steel cold sterile filtered closed with Normacork, state of the art polymer cork
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.
WINEMAKER COMMENTS	Our Leapfrögmilch tradition began in 1997 when a few ancient Chenin Blanc vines and some equally antique Riesling inspired the idea of an utterly delicious white wine. The inspiration was so well received that Leapfrögmilch quickly made its place in the Frog's Leap family. Three years later when Pete Molinari removed those Chenin vines, we bid a fond farewell to Leapfrögmilch. Then we got to thinking, could another varietal, like Chardonnay, fulfill our flavor profile while allowing the delicate Riesling aromatics to dominate? We found the extra richness inherent in Chardonnay would allow us to make a wine with loads of character at a lower alcohol degree with delightful freshness and delicacy. To ensure this freshness and delicacy we have closed the bottle with a synthetic cork. This completely neutral closure eliminates the possibility of the cork influencing the wine and allows the fresh, crisp wine character to shine.
WINEMAKERS	John Williams and Paula Siroky