



## FROG'S LEAP

### 2001 SAUVIGNON BLANC

*Rutherford Napa Valley*

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#### THE BLEND

100% Sauvignon Blanc  
85% Rutherford  
15% Yountville

#### PRODUCTION

20,500 cases

#### RELEASE DATE

May 2002

#### STATISTICS

harvest ~

August 17-28  
22.3° brix at harvest  
13.7% alcohol  
6.4 gr/1 total acidity  
3.7 pH  
0.03% r.s.

#### WINEMAKING

whole cluster pressed  
100% tank fermented  
no malolactic  
5 months sur lie

#### 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

For the first time in our twenty-one years, our Sauvignon Blanc carries the Rutherford appellation, a significant step towards our goal of a 100% Rutherford Sauvignon Blanc.

Why is Rutherford so unique? Rutherford is perfectly situated, balanced between the warmer temperatures of the northern region of the Napa Valley and the cooler temperatures of the southern region. Rutherford is blessed by well-drained gravelly loam soils. This dynamic partnership gives a distinct, deep earthy character to Rutherford's rich red wines often called "Rutherford Dust". In Sauvignon Blanc this expression radiates a remarkable mineral, slate-like nuance in the aroma and rewards with bright citrus flavors and excellent freshness on the palate. Our 2001 Sauvignon Blanc is a wine with engaging distinctiveness, much like the appellation from which it emanates.