



## FROG'S LEAP

### 2002 CHARDONNAY

*Napa Valley*

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#### THE BLEND

100% Chardonnay  
84% Carneros  
16% Oakville

#### PRODUCTION

8,400 cases

#### RELEASE DATE

November 2003

#### STATISTICS

harvested ~  
September 9 - September  
28  
24.8° brix at harvest  
13.9% alcohol  
7.2 gr/1 total acidity  
3.20 pH  
0.27% r.s.

#### WINEMAKING

100% whole cluster press  
inoculated with  
chardonnay specific yeast  
aged sur lie 9 month  
aged 1-5 year old barrels in  
French oak  
lightly fined

#### WINEMAKERS

John Williams  
Paula Moschetti

#### ABOUT THE VINTAGE

The 2002 vintage will be remembered by a long, mostly mild growing season that ended in a hectic, compressed harvest. The season began with some bouts of frost in April, followed by some late rains in May. The even growing season with the cool days and nights of July produced balanced flavors and early ripening resulting in an on-time yet swift harvest — one that was wrapped up in just three weeks!

#### ABOUT THE WINE

A favorite verse in the Tao offers: "We shape clay into a pot but it is the emptiness inside that holds whatever we want. We hammer wood for a house but it is the inner space that makes it livable. We work with being but non-being is what we use".

It is this essential "non-being" that defines our approach to Chardonnay. As winemakers, we recognize our greatest contribution is to impose less of ourselves upon the wine, allowing the Chardonnay its own light, energy, freshness and honesty. Instead of our hammering more wood onto the house, we favor restraint and modesty in our winemaking.

Our 2002 Chardonnay is a splendid result of our very deliberate acts of "non-doing". The wine is decidedly light and drinkable with inherent natural acidity and less alcohol. Natural qualities of Carneros stone fruit and green apple are complimented by notes of slate and minerality balanced by the slightest toast of oak. Refined and elegant, our 2002 Chardonnay is an ideal compliment to a variety of cuisine.