



FROG'S LEAP

2002 SAUVIGNON BLANC

Rutherford Napa Valley

THE BLEND

100% Sauvignon Blanc
100% Rutherford

PRODUCTION

23,000 cases

RELEASE DATE

May 2003

STATISTICS

harvest ~

August 16 - September 9
22.0° brix at harvest
13.2% alcohol
6.5 gr/1 total acidity
3.17 pH
0.03% r.s.

WINEMAKING

whole cluster pressed
cold settled overnight
100% tank fermented
inoculated with Sauvignon
specific yeast strains
no malolactic
fermented 2-3 weeks
at 55° to dryness
5 months sur lie on fine lees
in stainless steel

WINEMAKERS

John Williams
Paula Siroky

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

Frog's Leap's Galleron Vineyard sits right in the heart of Rutherford, along the banks of the winding Napa River. In 2002, five years after its replanting, Galleron Vineyard came to full production. For the first time in our twenty-two-year history, our Sauvignon Blanc is **100% Rutherford** Sauvignon Blanc.

We believe that great wines are defined by their terroir. The Rutherford appellation is perfectly situated, balanced between the warmer temperatures of the northern region of the Napa Valley and the cooler temperatures of the southern region. It is blessed by well-drained gravelly loam soils. Our 2002 Sauvignon Blanc is truly expressive of our beloved Rutherford appellation: clean, pure, focused flavors. The inherent quality of the Sauvignon grape is revealed: minerality and a slate-like nuance layered with bright citrus flavors.