



## FROG'S LEAP

### 2003 MERLOT

*Napa Valley*

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#### **THE BLEND**

100% Merlot

#### **PRODUCTION**

10,300 cases

#### **RELEASE DATE**

October 2005

#### **STATISTICS**

harvested ~ September 15 -

October 3

24.6° brix at harvest

13.5% alcohol

6.3 gr/1 total acidity

3.52 pH

#### **WINEMAKERS**

John Williams

Paula Moschetti

#### **A BRIEF HISTORY**

A part of our family since 1990, Merlot holds a special place in the heart of Frog's Leap as the majority of the fruit comes from the Estate surrounding our winery and historic Red Barn. Situated in the eastern part of Rutherford this vineyard is perfectly suited for growing Merlot due to its rich, clay loam soils. We have found over the years that Merlot likes "cool feet" and a "warm body." The clay soils hold more moisture keeping the root-zone cool, while the setting sun over the Mayacamas gives our vines an extra hour of evening sun. Sustainable and dry farming practices reveal the true personality of the varietal, which we describe as having red fruit with a soft, supple texture. We believe that our Merlot is another great ambassador of the Frog's Leap style - elegant, balanced and restrained

#### **ABOUT THIS WINE**

Continuing our recent tradition of keeping this wine 100% Merlot, the 2003 vintage delivers pure varietal aromas and flavors with enough body and depth to defy the myth that Merlot is Cabernet with training wheels. With a deep garnet color, the wine offers aromas of red currant, damp earth and a touch of cedar. Across the palate the wine's soft and plush texture is full of fruit flavors - plum and black cherry lead to a lingering finish that hints at toasted almonds. This wine's resolved tannins, subtle oak and supple mouthfeel make it well suited for roasted rack of lamb with a Bing cherry jus.