



FROG'S LEAP

2006 RUTHERFORD

THE BLEND

92% Cabernet Sauvignon
8% Cabernet Franc

PRODUCTION

1723 cases

RELEASE DATE

September 2009

STATISTICS

harvest —

September 17 – October 19

23.7° brix at harvest

13.7% alcohol

5.9 gr/L total acidity

3.63 pH

aged 24 months in second-use

French oak

WINEMAKERS

John Williams

Paula Moschetti

A BRIEF HISTORY

Rutherford: no other name in the Napa Valley conjures such strong identity. Gustave Niebaum, Georges de Latour, André Tchelistcheff, and John Daniel all built their dreams and hopes around capturing the haunting essence of this remarkable place. Cabernet sauvignon, the vessel used to express their passion, has long been recognized as the perfect muse for the Rutherford soils. "Rutherford Dust" is the term that André attributed to those incredible aromatics, seemingly the most delicate of balances between the rich black fruit of the north valley and the taut essence of green olives and bay more typical of the south. The "Rutherford Bench" is the area defined by the western slopes of Rutherford and home to the most legendary of all Rutherford's cabernets.

Frog's Leap Rutherford: our most honest attempt to capture all of the above in a single bottle — history, tradition and the ultimate expression of winemaking passion.

ABOUT THE WINE

Like a person who knows from where they came, the Frog's Leap Rutherford stands as a true representation of the bench lands of the Rutherford appellation. The wine reveals classic flavors of the "Rutherford Dust": rich dark fruit, black olive, black current and cassis layered with hints of earth and cigar box. The splash of cabernet franc not only adds a soft textural component but contributes to the green tea aromatics. The lush velvety texture is balanced with subtle yet well defined tannins.