



FROG'S LEAP

2010 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay

RELEASE DATE

October 2011

STATISTICS

harvested —

September 15 - October 1

23.2° brix at harvest

13.4% alcohol

7.9 gr/L total acidity

3.11 pH

WINEMAKING

100% whole cluster press

13% stainless steel fermented
and aged

67% barrel fermented and tank
aged

20% barrel fermented and barrel
aged

WINEMAKERS

John Williams

Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

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 hammering more wood onto the house, we favor restraint and modesty in our winemaking.

We are fond of saying that there is nothing more overrated in Chardonnay than "fruit" and nothing more underrated than "earth." With this goal in mind we selected the Carneros district of the Napa Valley as the primary home for this wine back in 1982. Pure flavors and a clean mouth-feel make this wine ultimately refined, elegant and the ideal complement to a variety of cuisine.

ABOUT THE WINE

Vibrant acidity is the defining character of both the 2010 vintage and this beautiful wine. Bright flavors of citrus and stone fruit are layered over a taut and structured frame that is underscored by touches of mineral and flint. Like most wines of this type, the 2010 Chardonnay draws its complexity and mouthfeel from delicate contact with its primary fermentation lees rather than from extended time in oak barrels. These elements combine to create the perfect match to a dozen briny oysters or, just maybe, a second refreshing glass.