



FROG'S LEAP

2012 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay

RELEASE DATE

November 2013

STATISTICS

harvested —

September 13 - September 26

22.5° brix at harvest

13.1% alcohol

6.6 g/L total acidity

3.32 pH

WINEMAKING

100% whole cluster press

95% barrel fermented and
concrete tank aged

5% 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

The excellent growing and ripening conditions of the 2012 vintage have added an extra dimension to this compelling Chardonnay. Once again we have combined brief barrel fermentation with an extended *sur lie* aging in concrete vats. The result is a wine that retains a delicate slate, lemongrass aromatic with just a hint of stone fruit. Super clean on the palate, this wine's rich flavors are all underscored by light touch of the minerality. The superb balance of bright acid and lovely flavors of peach and citrus make this your go-to wine for all your seafood delights...from freshly shucked oysters to a simple grilled or sautéed filet of sole.