



FROG'S LEAP

2012 MERLOT *Rutherford Napa Valley*

THE BLEND

100% Merlot

RELEASE DATE

September 2014

STATISTICS

harvested —

September 6 – October 4

23.4° brix at harvest

13.2% alcohol

5.9 g/L total acidity

3.63 pH

aged 18 months in French and
American oak

WINEMAKERS

John Williams

Paula Moschetti

VINEYARDIST

Frank Leeds

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 flavors 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 THE WINE

After the challenging vintage of 2011, you can imagine our relief when it became obvious to us that 2012 was going to be one of the most glorious vintages in decades. "Back to Pomerol" was my first thought and "back to 100% Merlot" was my first decision. Here in Rutherford we have found that coaxing out the ripe, purple-plum aromas and soft, succulent flavors of Merlot is best achieved when the grape is left to stand on its own.

The 2012 demonstrates everything one can ask for from a classic Merlot. Pretty, red-fruited aromas and flavors with the trademark touches of damp earth and sage. This wine also has that defining Merlot mouthfeel, one that balances tenderness and authority making this the perfect candidate for either tonight's dinner of roasted chicken or a decade of sleeping in the cellar.