



FROG'S LEAP

2013 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay

RELEASE DATE

November 2014

STATISTICS

harvested —

August 30 - September 11

23.1° brix at harvest

13.4% alcohol

7.0 g/L total acidity

3.31 pH

WINEMAKING

100% whole cluster press

97% barrel fermented and
concrete tank aged

3% 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

Every year we grow increasingly more confident that the approach that we take with our Chardonnay not only produces a wine that is lovely upon release, but continues to develop beautifully in the bottle over time. (*Just open a 2010, 2011 and 2012 and you'll see what I mean*). Limited barrel fermentation coupled with extended *sur lie* aging in concrete vats keeps the wine bright and fresh on the finish. This year's innovation of brief time on the skins before pressing has paid dividends in expressing greater palate depth.

Pure mineral flavors underscore the light yet complex, biscuity aromas and hints of white peach. Serve this wine to your skeptical friends, they will be charmed and surprised. Our thoughts are to serve this very layered yet delicate wine with the most simple of shellfish preparations. Just in time for Dungeness crab season!