



## FROG'S LEAP

### 2013 SAUVIGNON BLANC

*Rutherford Napa Valley*

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#### THE BLEND

100% Sauvignon blanc  
100% Rutherford

#### RELEASE DATE

February 2014

#### STATISTICS

harvested —  
August 9 - August 31  
21.8° brix at harvest  
12.4% alcohol  
3.23 pH  
7.0 g/L total acidity  
fermented and aged in  
stainless steel tanks

#### WINEMAKERS

John Williams  
Paula Moschetti

#### VINEYARDIST

Frank Leeds

#### A BRIEF HISTORY

“The 1981 Frog's Leap Sauvignon Blanc is what we feel a Sauvignon Blanc should be. It is a dry wine of substantial scale that carries itself well, as it retains a delicacy to complement food, not overwhelm.” These are the words that we chose to introduce our Sauvignon Blanc, and in fact, our winery to the world. Dubbed a “Prince of a Wine” by the New York Times in 1982, this wine set a course that hasn't veered much from its original ideals. Today this wine is still made from 100 percent Sauvignon Blanc grapes and done so in such a way that the alcohol is kept low, the acidity high, and the flavors crisp and refreshing. In fact, the only changes we've made along the way have been in pursuit of a noble quest: to make a Sauvignon Blanc that is so indicative of the place in which it is grown that it could come from nowhere else.

Each of the Sauvignon Blancs Frog's Leap has made during the past several years embodies the fine-tuning we've done along this journey. The wine became 100 percent stainless-steel fermented and aged in the late '90s. As of 2001, it has carried the Rutherford appellation. And in 2002 it began to be made exclusively from dry-farmed, organically grown vineyards. All of this has taught us one simple lesson: the less we interfere in the cellar with the perfectly grown clusters, the more beautiful the wine becomes.

#### ABOUT THE WINE

With adequate rainfall early in the season but moderate and dry conditions throughout most of the flowering and ripening phases, the 2013 Sauvignon blanc seemed to exhibit a certain urgency to develop flavor and physiological ripeness as soon as possible. The result seems to be all the bright and balanced flavors found normally in a Frog's Leap Sauvignon Blanc, but with more weight and depth across the palate. We always think of food when we think of Sauvignon Blanc but particularly this year, I'm thinking I may just enjoy a glass all on its own!