



## FROG'S LEAP

### 2014 MERLOT *Rutherford Napa Valley*

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#### THE BLEND

94% Merlot  
6% Cabernet sauvignon

#### RELEASE DATE

October 2016

#### STATISTICS

harvested —

August 26 – September 24  
23.3° brix at harvest  
13.4% alcohol  
6.0 g/L total acidity  
3.57 pH  
aged 20 months in French and  
American oak

#### WINEMAKERS

John Williams  
Paula Moschetti  
Rory Williams

#### 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

One of the advantages of having dry-farmed vineyards in a period of lower rainfall is that the vines—perhaps feeling some sense of urgency—push their roots even more deeply in search of the water and nutrients they need. We at Frog's Leap are convinced that this search reveals new complexities in the aromas and taste of the wines we are now producing. Our 2014 Merlot is a beautiful example of this: profound aromas of deep, red fruits warmed by the summer sun accompanied by rich silky flavors that are so typical of the best Merlots. A fractional percentage of Cabernet sauvignon completes the package giving us a wine for the near term—perhaps paired with some fresh fall mushrooms and a roast of chicken—but certainly a wine well-positioned for many years in the cellar.