



FROG'S LEAP

2015 CHENIN BLANC *Napa Valley*

THE BLEND

89% Chenin Blanc
11% Chardonnay

RELEASE DATE

Late Summer 2016

STATISTICS

harvested —
August 12 and September 4
20.9° brix at harvest
12.3% alcohol
6.7 g/L total acidity
3.23 pH

WINEMAKING

100% whole cluster press
100% concrete and French oak
barrel fermented
100% stainless steel aged

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

For more than three decades, Frog's Leap has made a crisp and minerally Sauvignon Blanc styled in the fashion of the great Loire Valley white wines of Sancerre. But another glorious tradition exists in the Loire: superlative white wines from the variety Chenin blanc. When I arrived in the Napa Valley in 1975, Chenin blanc was widely planted with over 700 acres in production. Today; however, it is exceedingly rare with only 18 acres of Chenin blanc remaining in the entire valley. In theory Chenin with its beautiful high acidity and ready willingness to reflect terroir in a wide variety of soils makes it a very good choice for Napa. With that in mind when a small piece of our Galleron Vineyard became available for planting we said "why not?" and with the 2015 release, we have our first chance to add Chenin Blanc to our family of estate grown wines.

ABOUT THE WINE

Our 2015 Chenin Blanc reflects the "Anjou style" of Chenin—bone dry, very crisp with aromatic hints of quince and green apple—as opposed to the more off-dry 'Vouvray style" with honey and beeswax. With a splash of barrel-fermented Chardonnay, you get complex aromas of fresh apple with just a hint of oak. Delightful acidity but nicely rounded on the corners, this wine fills the mouth but leaves clean and fresh. I look forward to experimenting with this wine while cooking but I'm pretty sure my first attempt will be with some super-fresh day boat scallops seared and sauced with the deglaze!