



FROG'S LEAP

2017 CHARDONNAY

Napa Valley

THE BLEND

100% Chardonnay

RELEASE DATE

November 2018

STATISTICS

harvested —

August 31 - September 10

23.5° brix at harvest

13.1% alcohol

7.0 g/L total acidity

3.28 pH

WINEMAKING

100% whole cluster press

100% barrel fermented and
concrete tank aged

WINEMAKERS

John Williams

Paula Moschetti

Rory Williams

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

At Frog's Leap we have been honored to work with the Truchard family of Carneros who have been the producers of our Chardonnay grapes since 1985. This beautiful steeply, sloping vineyard planted in 1979 has made many fine Frog's Leap Chardonnays over the last three decades. The signature style of Frog's Leap—balance, restraint and respect for terroir—is clearly celebrated in these Chardonnay grapes. Employing the indigenous yeasts of the vineyards, the must reaches a “fever pitch” fermenting in new French oak barrels. At its peak, usually four to five days in barrel, the wine is racked to concrete vessels to complete its fermentation and lies in *sur lies* for up to 10 months. Bottled straight off the lees the wine retains all of its freshness, minerality, and remarkable sense of place.

ABOUT THE WINE

When I first arrived on the Napa scene back in 1975 many people were more excited about what was happening with Chardonnay than even Cabernet Sauvignon or other varietals. In 1976 no one was surprised that the Chardonnays from Napa Valley did so well against the French White Burgundies in the so-called Paris Tasting. I was well-acquainted with the 1973 Chateau Montelena Chardonnay that won that tasting as my roommate Fred worked there and seemed well-supplied with bottling line rejects.

I thought of that wine and other early Napa Chards as I prepared to write this note for our 2017 Chardonnay—a spiritual kin to those early wines. Lean, crisp and minerally enough to easily fool one into thinking about Chablis but the wine's beautiful aromas give it away. Delicate white peach, toasted hazelnuts and a delicate hint of something tropical. It could only be from here.

Delightful to drink now, it needs nothing to complete its pleasure. However, I must say a nice, ripe Camembert wouldn't be out of place.