



FROG'S LEAP

2017 CHENIN BLANC
NAPA VALLEY

THE BLEND

100% Chenin Blanc

RELEASE DATE

September 2018

STATISTICS

harvested —

August 24

20.4° brix at harvest

11.8% alcohol

6.1 g/L total acidity

3.41 pH

WINEMAKING

100% whole cluster pressed

100% concrete fermented

and 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 had our first chance to add Chenin Blanc to our family of estate grown wines.

ABOUT THE WINE

We feel we are on a roll with our Chenin Blanc and have been gratified with the warm response this wine has received in our first two vintages. With the 2017, we present a 100% varietal Chenin Blanc. The bright acidity that these grapes brought to the table gave us all the balance we could hope for. Fermented and aged entirely in concrete, this wine is lean yet supple, aromatic yet reserved, savory yet refreshing. One can't help but think of all the delights that summer brings to the table and this Chenin—with a nice chill—will stand the match. But, I respectfully ask you to hide a couple of these bottles deep in your cellar. Chenin Blanc is renowned to age well and this wine has the makings of a keeper! J.W.