



FROG'S LEAP

2021 CHARDONNAY "SHALE AND STONE"

NAPA VALLEY

A BRIEF HISTORY

At Frog's Leap, we have been fortunate enough to work with the same Chardonnay vineyard ever since our first vintage in 1985. Planted by the renowned Truchard family in 1979, these vines are deeply rooted in the decomposed shale and sandstone that are characteristic of the steeply-sloped hillsides of Carneros, and lend themselves perfectly to the balanced, restrained style that is our signature. Fermented for only a handful of days in new French oak barrels, the wine is racked at the peak of its fermentation to insulated vessels that keep the residual heat, where it sits, untouched and sur lie, for up to 12 months. Grown in shale and stone, our Chardonnay boasts incredible freshness and a distinct mineral edge that speaks directly to its origins.

ABOUT THE WINE

The story of vintage 2021 was drought. On the heels of a very dry 2020, Napa Valley received only 11 inches of rainfall during the winter months—about one-third of our average rainfall. The effects were pronounced: canopies were smaller, clusters were smaller, and berries were smaller. While the effects fell heavily on all areas of Napa, the decomposed shale soils of Carneros, which can struggle to retain moisture, were especially hard hit; our 2021 harvest from the Truchard vineyard was a whopping 60% lower than normal. Fortunately, there was a silver lining to this historic drought: the quality in 2021 was equally historic. The small crop concentrated flavors across the board, and a mercifully event-free harvest meant that the wines retained fantastic balance and freshness. Intense flavors of lemon curd, white flowers, minerals, and gunpowder sit atop a tense, rich palate. This wine is simply delicious, and wants a bit of air to activate the full arc of aromas that it packs—don't miss it!

The 2021 Chardonnay was harvested in just four (normally, eight) separate picks between September 8th and September 14th, as different sections of the vineyard reached full ripeness. All lots were added to the press whole cluster and given a couple hours of skin contact in the press. After settling overnight, the juice was allowed to just barely begin its fermentation in tank, then was immediately racked to brand-new French oak barrels, where they spent their most active phase of fermentation, typically lasting 5 days. As each lot began to slow down, all wine was racked to two specially-insulated steel tanks (designed to mimic concrete), where primary fermentation finished over the next several weeks. No lees stirring occurred, and no sulfur was added to the tank until bottling the following summer, after the wine had finished its malolactic fermentation naturally. RW



THE BLEND
100% Chardonnay
Truchard vineyard, Napa Valley

THE VINES
100% Organically farmed
Planted 1979 in fractured shale
and sandstone

STATISTICS
harvested: September 8 - 14
harvest chemistry: 23.2° brix, 6.8g/L
total acidity, 3.24pH
final chemistry: 13.4% alcohol, 5.7.g/L
total acidity, 3.44 pH,
0.03% RS, full ML
bottled July 21 2022
3,904 cases produced

WINEMAKERS
John Williams
Rory Williams
Pablo Polanco

VINEYARDIST
Frank Leeds

BALANCE, RESTRAINT AND DEEP RESPECT FOR THE NATURAL EXPRESSION OF THE VINE