



FROG'S LEAP

SAUVIGNON BLANC
NAPA VALLEY

I remember with clarity my first visit to the Loire in the early 1980's. Up to that point I had been making wine from Sauvignon blanc at both Spring Mountain Vineyards and the first three of four vintages at Frog's Leap, but I had drawn little inspiration from the Sauvignon Blancs produced in the other regions. I think what has stayed with me in the intervening years (decades!) is not the processes or techniques they used. In fact I remember little of them, but rather the honored place Sauvignon Blanc had in their cellars. They believed with all their hearts that their wines were easily counted among the best in the world—and it was difficult to disagree with them.

In too many California cellars Sauvignon Blanc is a second class citizen, an innocuous white wine to fill out the cellar and generate some cash flow. A grape to over crop on land unsuitable for more noble varieties. The wines had luminosity about them, a purity of flavors, a remarkable vibrancy, a transparent view into their unique soils. They were remarkable, energetic, and inspiring. At Frog's Leap we have dedicated ourselves to a higher purpose, a more exalted plan for the only variety we have produced every year since our start in 1981. As with any great wine the bulk of the effort remains in the vineyard: de-vigorating organic fertility, dry-farming, cane pruning, green harvesting, yield management, and all the other small steps that are necessary to produce fully flavored grapes. We are so proud that growing our Sauvignon blanc is now entirely under our own management. In the cellar making Sauvignon Blanc is almost exclusively a practice of doing less—conserving all the energy of the harvest in the wine itself. The result, we hope you agree is a Sauvignon much different than most of our neighbors: a wine that honors the wines that inspired it, a wine with an exalted place in our cellars. J.W.