



FROG'S LEAP

2009 CABERNET FRANC *Chavez-Leeds Vineyard* *Rutherford*

THE BLEND

100 % Cabernet franc

PRODUCTION

200 cases

RELEASE DATE

November 2011

STATISTICS

harvested —

October 6

23.1° brix at harvest

13.6% alcohol

6.2 gr/L total acidity

3.74 pH

aged 20 months in French oak

WINEMAKERS

John Williams

Paula Moschetti

A BRIEF HISTORY

In 1926, with Prohibition in full swing, Apolonio and Emily Chavez moved their young family from the East Bay town of Alameda up to the Napa Valley. With no market for the zinfandel and Petite sirah grapes on their newly acquired 37 acres, they chose to replace the vines with walnut trees. It would be 30 years later with a second generation in charge before there would be more grapes than walnuts planted on this beautiful Rutherford Bench property. Another 40 years later, with the third and fourth generations of the Chavez-Leeds family now in charge, this land was finally beginning to fully realize its potential.

In many ways the story of this remarkable vineyard—and the five generations of the Chavez-Leeds family that have farmed it—is the story of the Napa Valley itself. The hopes and dreams of generations of families, enchanted by this magical place that we call Napa, have survived the challenges of world events, market booms and busts and the inherent risks of a running and keeping a family farming business.

Of all the fortunate things that have happened to Frog's Leap over our thirty plus years very few can top our relationship with the Chavez-Leeds family and their remarkable grapes that have been a part of Frog's Leap wines since 1989.

ABOUT THE WINE

In the back acreage of the Chavez-Leeds vineyard there is a small patch of soil not quite good enough for sauvignon blanc but too good for Cabernet sauvignon. In 1989 Frank and his Uncle Roy planted it to Cabernet franc. In the many years since it has often been a blending component of our Cabernet Sauvignons and more often than not our 'Rutherford.' Rarely on its own, this wine is beautifully scented wine with hints of violets and lilac. It is a compelling choice with a roasted lamb or a luscious veal ragù.