



FROG'S LEAP

2009 CABERNET SAUVIGNON

Red Barn Vineyard

Rutherford

THE BLEND

100 % Cabernet sauvignon

PRODUCTION

250 cases

RELEASE DATE

March 2012

STATISTICS

harvested —

October 1

23.6° brix at harvest

13.8% alcohol

6.1 gr/L total acidity

3.57 pH

aged 20 months in French oak

WINEMAKERS

John Williams

Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

Cabernet sauvignon above all, must have warm, dry “feet” *aka* roots if it is to develop the deep, rich, black flavors we all know and love. The alluvial fans of the Napa Valley, with their well-drained, gravelly soils (which warm quickly in the spring sun), are justifiably famous for their production of Cabernet Sauvignon. The most celebrated of these viticultural wonders, of course, are on the western benches of Rutherford and Oakville. But, the eastern hills have their watersheds as well. Perhaps not as big, perhaps not as well-defined, but undoubtedly capable of producing dramatically flavored wines. The Conn Creek alluvial fan has for five millenia deposited layers of fine gravels on Rutherford’s east side. These soils have long been the source of wines with renowned reputations such as Caymus, Quintessa and Heitz Trailside and it was undoubtedly these soils that attracted Christian Adamson, builder of Frog’s Leap’s Red Barn, to this site in 1884.

ABOUT THE WINE

For the last fifteen years our Red Barn vineyard has been the foundation of Frog’s Leap’s Cabernet Sauvignons. This 2009 “Red Barn” Cabernet Sauvignon provides a unique glimpse into the heart of Frog’s Leap’s Cabernets. The Cabernets of the eastern side of Napa have a reputation for dark brambly fruit cloaked with a velvety texture. It is believed that the warm afternoon sun deepens and softens these wines when compared to their western kin. With only 250 cases made and bottled exclusively for FrogFellows, we think this is the perfect wine for that first barbeque of spring lamb.