FROG'S LEAP

2015 CABERNET SAUVIGNON NAPA VALLEY



A BRIEF HISTORY

For decades, it has been our goal to produce a Rutherford AVA, estate-grown Cabernet Sauvignon. Inspired by the early Cabernets of Inglenook and Beaulieu Vineyard, we've spent the past 20 years finding, farming and obtaining highly sought after land in Rutherford—with particular attention to the Rutherford Bench—to perfect our craft.

It all began with the acquisition of the Red Barn Vineyard in 1994. This prime location provided us with 40 acres of soil perfectly suited to grow Merlot and Cabernet Sauvignon and a century-old facility in which we would become Rutherford Cabernet Sauvignon producers for the first time. Then Frank Leeds—longtime Frog's Leap Vineyardist—agreed to a partnership with his family's Chavez Leeds Vineyard. Situated on the iconic Rutherford Bench, this vineyard gave us our first real taste of how complex and connected dry-farmed, organically-grown Cabernet Sauvignon from this storied part of the appellation could be.

In 2007, we purchased the historic Rossi Vineyard located in the very heart of the Rutherford Bench. This 50 acre vineyard was purchased by the Rossi family in 1906 and is located only a stone's throw away from the two vineyards that originally inspired us.

ABOUT THE WINE

The 2015 certainly fills all of the requirements of succeeding in the lineage of our first three Estate Grown Cabernets but it does it with a little twist. We often look to Cabernet franc in the blend to add lift and vibrancy and this year is no different. But,vintage 2015 suggested the need for a softening of the edges and a little more suppleness. Would a little Merlot from the Rossi blocks help? After many trial blends we liked the results and 13% of our Merlot made the cut. The 2015 is a remarkable wine: rich, deep mocha aromas, superb balance, with very long and deep flavors. Is the Merlot contributing? We think yes. Even though it was just unearthed from the cellar, you wouldn't be wrong to lay it down for another 5, or 10, years. Can't wait any longer? We understand. Give it an hour in the decanter while you grill a well-aged N.Y. and serve simply with a peppery arugula salad.

THE BLEND

78% Cabernet sauvignon
13% Merlot
9% Cabernet franc

RELEASE DATE

September 2017

STATISTICS

organically-grown
23.8° brix at harvest
13.8% alcohol
5.8 gL total acidity
3.63 pH
aged 20 months in French oak

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

VINEYARDIST

Frank Leeds

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