



FROG'S LEAP

## 2023 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

After three straight years of drought and truncated harvests, 2023 shifted the game entirely. Above-average rainfall replenished the soil, and wet soils combined with cold spring weather to kick off a very late start to the growing season. That theme only gained in strength as the vines rolled through a cool summer and entry into harvest. While we usually expect to get started on the Chard in mid-September and finish in 12-14 days, 2023 saw a late start and exceptionally slow ripening. This, combined with pristine harvest weather, led to the perfect storm of deep, savory flavors and high acidity that is the objective of any harvest. 2023 was an exceptional year, and this wine is the lucky recipient of its ministrations. Citrus, apricot and pome fruits dominate the nose of this young wine, backed up by a tense, phenolic palate with superb acidity. I would let the 2023 fully breathe after opening, and would even consider decanting to let it show off what it's got.

The 2023 Chardonnay harvest consisted of 10 separate picks, 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 5-6 days. As each lot began to slow down, all wine was racked to a large stainless-steel lined concrete tank, 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. Midway through harvest, one particularly excellent tranche (the 4th pick) stood out and was fermented in concrete cubes and one egg, adding to the savory, mineral depth of the finished wine. R.W.



### THE BLEND

100% Chardonnay  
Truchard Vineyard  
Carneros, Napa Valley

### THE VINES

Organically farmed.  
Planted 1979 in fractured  
shale and sandstone.

### STATISTICS

harvested: October 4 to October 25  
at harvest: 22.9 deg. Brix, 6.8 g/L TA, 3.4 pH  
final: 13.4% alc., 5.3 g/L TA, 3.34 pH,  
0.002% residual sugar, full malolactic fermentation  
bottled: August 9th, 2024  
8,463 cases total

### WINEMAKERS

John Williams  
Rory Williams  
Pablo Polanco

### VINEYARDIST

Frank Leeds

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