



FROG'S LEAP

## 2022 ESTATE GROWN CABERNET SAUVIGNON RUTHERFORD

### 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 BV, we've spent the past 30 years finding, farming, and obtaining highly sought-after land in Rutherford—with particular attention to the Rutherford bench—to perfect our craft. Years of effort with organic viticulture, dry farming and minimal cellar intervention yield a wine that could not be produced outside of the 10 square miles that define its appellation.

### ABOUT THE WINE

A historic three-year run of drought conditions continued unabated into 2022 and sent yields down to well below average levels once again. Dry, warm conditions throughout the summer combined with the low yields to usher in an early start to the Cabernet harvest—September 6th is at least a week ahead of normal for us at Frog's Leap. However, the real story of the vintage hit a few days later, when a week-long, historically extreme heat wave passed over the north coast, lowlighted by temperatures approaching 118°. We learned a new phrase in 2022—"heat dome"—which is about as much fun as it sounds. As the heat descended, the remaining Cabernet fruit on our westside ranches, Williams Rossi and Chavez-Leeds, was either at full ripeness or nearly so. At those ranches we were able to use our frost control systems, repurposed for heat suppression, to protect the fruit long enough to prevent damage, and the fruit came in quite balanced and expressive despite the heat. Several of the late-ripening blocks at our Red Barn ranch, on the other hand, were more heavily affected by the heat, and did not meet our standards. These lots, representing about 25% of our overall Cabernet harvest, were declassified and sold off as bulk wine.

While painful, such choices are occasionally necessary to achieve our vision of emphasizing balance and freshness in our Cabernet, and the reward is being able to celebrate our 2022, which achieves an expression of Cabernet that is both completely different than usual and completely satisfying. Hot years like 2022 tend to "pop" fruit aromas and flash an exotic edge. Eschewing the more black-fruited character of a "cooler" year, the '22 flashes ripe pomegranate, candied Bing cherry, overripe peach and cranberry sauce aromas, which mix with savory notes of tobacco, black tea, rose and cedar—this wine is super expressive aromatically and really fun! The danger in hot years is always on the palate, as heat can wreak havoc with tannin structures. We've learned over the years that it's best to shoot for a welterweight extraction profile that emphasizes drinkability rather than an overweight and misguided attempt at being a big bruiser. The balanced approach makes this Cabernet absolutely delicious and very flexible with food—no need to reserve this wine exclusively for steak night. Hard years are often the most satisfying, and for that reason I'll have the '22 on my table this Thanksgiving. R.W.



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



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### WINEMAKING

Difficult years often require a little more work in the cellar. Early lots at Leeds and Rossi completed fermentation with native yeast, while later lots were inoculated to ensure balance. All lots initially received 3 pumpovers daily, with extraction limited to gentle sprinkling and blow-overs later in fermentation. The '22 aged for 20 months in French oak barrels, approximately 26% new, with 3 rackings during aging. The 2022 was sterile filtered prior to bottling to ensure long-term stability.

### THE BLEND

93.6% Cabernet Sauvignon  
6.4% Cabernet Franc

54.6% Chavez-Leeds vineyard, Rutherford  
34.4% Williams-Rossi vineyard, Rutherford  
10% Red Barn vineyard, Rutherford

### THE VINES

100% Certified organic and dry farmed.

### STATISTICS

harvested: September 6 to October 11, 2022  
at harvest: 23.9 deg. brix, 5.9 g/L TA, 3.61 pH  
final: 13.8% alc., 5.71 g/L TA, 3.69 pH, 0.00% residual sugar  
bottled: June 14, 2024  
9,867 cases  
service recommendations: serve at cool cellar temperature,  
52°-58°F, ideally with 2-3 hours of aeration prior.

### WINEMAKERS

John Williams  
Rory Williams  
Pablo Polanco

### VINEYARDIST

Frank Leeds



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