



FROG'S LEAP

2023 ESTATE GROWN CABERNET SAUVIGNON RUTHERFORD, 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 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

The craziness abated in 2023. After 3 years of drought, fires, heat domes and other such nonsense, '23 delivered a wet winter and a long, cool, problem-free growing season that drew out both power and lift from our Cabernet Sauvignon and Cabernet Franc. It was also a late one—our final pick in 2023 happened on November 2nd, the latest we have ever picked grapes for dry wine. The season's tremendous length was equally matched by its bounty, and our production of '23 Cabernet is happily one of the highest we have enjoyed since we began excluding non-estate fruit.

The results of all this good fortune were spectacular. Deep color and rich texture, almost a given in problem-free years in Napa, are matched in '23 by a special combination of strong acidity and cool-season complexity, giving the wine both power and grace. This elegance, a hallmark of our emphasis on balance and restraint, gives the '23 a remarkable amount of drinkability to go with its depth, and makes it equally at home with simple roasted vegetables as it is with steak or other more traditional pairings. It also marks the '23 as a special candidate for the cellar, as I fully expect it to outlive me.

The late end to harvest also meant that we were still barreling down wines all the way into Thanksgiving! It was quite the marathon year in the cellar, and some of the later lots required a little encouragement to finish their fermentations. "Early" lots—those picked before the last week of October, largely at Leeds and Rossi, were fermented exclusively with native yeast. Late lots, including most of Red Barn, were inoculated after slow starts to their fermentations. All lots initially received 3 pump overs daily, with extraction limited to gentle sprinkling and blow-overs later in fermentation. The '23 aged for 20 months in French oak barrels, approximately 15% new, with just 2 rackings during aging prior to bottling with no fining and minimal filtration. — RW



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



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THE BLEND

96.2% Cabernet Sauvignon
3.8% Cabernet Franc

43.6% Williams-Rossi vineyard, Rutherford
38.9% Chavez-Leeds vineyard, Rutherford
17.5% Red Barn vineyard, Rutherford

THE VINES

100% Certified organic and dry farmed. Our vines average 20 years of age, and are planted in the gravelly loams of the Pleasanton and Cortina soil series.

STATISTICS

harvested: September 29 to November 2
at harvest: 24.1 deg. brix 5.9 g/L total acidity, 3.49 pH
final: 13.9% alcohol, 5.63 g/L total acidity, 3.65 pH, 0.06% residual sugar
bottled June 19, 2025
13,397 cases produced

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco

VINEYARDIST

Frank Leeds

SERVICE RECOMMENDATIONS

Serve at cool cellar temperature, 52°-58°F, ideally with 2-3 hours of aeration prior.



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