



FROG'S LEAP

## 2024 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 an exceptionally dry 2020-2022 and an exceptionally long 2023, the 2024 vintage marked a blessed return to normal in Napa Valley. Of course, normal is a pretty good thing around here. Ample rainfall and a steady, moderate growing season without major heat events kept pace with cool nights to advance ripening while preserving unusually strong acidity. That steady warmth helped to drive a slightly fruitier expression of the Chardonnay versus the previous vintage, with generous pear and apricot aromas laying down the bass line, with our style's classic reduction and citrus edge coming in on guitar. Reductive tension on the palate, derived from 10 months on lees, marries the warmth from oak fermentation and the year's exceptional acidity. That brightness is enhanced by the fact that the wine only partially completed malolactic conversion.

The 2024 Chardonnay harvest consisted of 6 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. The incredibly strong acidity and low pH of the '24 caused the wine to cease its malolactic conversion just 20% of the way through. R.W.



### THE BLEND

100% Chardonnay  
Truchard Vineyard  
Carneros, Napa Valley

### THE VINES

Organically farmed.  
Planted 1979 in fractured  
shale and sandstone.

### STATISTICS

harvested: September 7 to September 19  
at harvest: 23.5 deg. Brix, 6.9 g/L TA, 3.2 pH  
final: 13.8% alc., 6.2 g/L TA, 3.27 pH,  
0.02% residual sugar, 20% malolactic fermentation  
bottled: August 15, 2025  
8,545 cases total

### WINEMAKERS

John Williams  
Rory Williams  
Pablo Polanco

### VINEYARDIST

Frank Leeds