



CHARDONNAY

"SHALE AND STONE"
NAPA VALLEY
2025

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.

TASTING NOTES

The 2025 vintage was blessed by a long, cool growing and harvest season that drove a tremendous amount of freshness in all of the wines of the vintage. Apricot, mineral and savory apple aromas dominate the nose of the '25 Chard at this early stage, with a fresh floral note popping as the wine opens up. Strong acidity and a crisp, savory finish invite the next sip, rather than weighing down the palate. We've been extremely happy with the development of our recent Chardonnays—my dad and I recently opened up a 2015 that was firing on all cylinders. I expect the 2025 to follow suit—it tastes great now, but has the bones to go the distance, building dimension as it ages.

The Blend
100% CHARDONNAY

Statistics
13.4% ALCOHOL
5.45 G/L TOTAL ACIDITY
3.42 PH

The Vines
CARNEROS
100% TRUCHARD VINEYARD

Winemakers
JOHN WILLIAMS
RORY WILLIAMS
PABLO POLANCO

FROG'S LEAP