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. Held for less than 5 days in new French oak barrels, the wine is racked at the peak of its fermentation to concrete vessels, where it sits, untouched and sur lie, for up to 12 months. Grown in shale and aged in stone, our Chardonnay boasts incredible freshness and a distinct mineral edge that speaks directly to its origins.

It bears repeating – this is not just your parent’s Chardonnay! This is a wine for sophisticated palates; minerally fresh and with a lovely touch of reductivity. It satisfies those who enjoy their white Burgundies more on the Chablis side. It is enticing simply enjoyed on its own but with food it really shines. We also believe it has considerable aging potential. Enjoy. JW

THE BLEND
100% Chardonnay

RELEAS DATE
November 2020

STATISTICS
organically-grown
24.3° brix at harvest
13.3% alcohol
5.4 g/L total acidity
3.47 pH

WINEMAKERS
John Williams
Paula Moschetti
Rory Williams

VINEYARDIST
Frank Leeds

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