



Frog's Leap

Discover the crisp, mineral-driven character of the Frog's Leap Chardonnay Shale and Stone, a wine that reflects the unique terroir of Napa Valley's Carneros region.



FROG'S LEAP



Chardonnay Shale and Stone 2020

California, USA

Region and Vineyards

The **Frog's Leap Chardonnay Shale and Stone** is sourced from the esteemed **Truchard Vineyard** in Carneros, Napa Valley. This vineyard, planted in 1979 by the renowned Truchard family, features **decomposed shale and sandstone soils** that are characteristic of the steeply-sloped hillsides of Carneros. These soils provide excellent drainage and contribute to the distinct minerality and freshness of the wine.

Carneros, known for its cool climate influenced by the nearby San Pablo Bay, is ideal for growing Chardonnay. The cool temperatures and morning fog help preserve the acidity of the grapes, while the unique soil composition enhances their flavor complexity. Frog's Leap's commitment to organic farming ensures that these vineyards are cultivated without synthetic pesticides, fertilizers, or herbicides, promoting a healthy ecosystem and high-quality fruit.

Winemaking

The **Frog's Leap Chardonnay Shale and Stone** is crafted using traditional and minimal intervention methods. The grapes are harvested in multiple picks to ensure optimal ripeness across different sections of the vineyard. After whole cluster pressing, the juice undergoes a brief fermentation in new French oak barrels for 4-6 days before being transferred to stainless steel-lined concrete tanks.

The wine is aged sur lie for up to **12 months** without any lees stirring, which helps maintain its crispness and enhances its textural complexity. The fermentation completes naturally, including full malolactic fermentation, which adds a creamy texture and balances the wine's vibrant acidity. No sulfur is added until the following summer, ensuring the purity of flavors.

Alcohol :13,50 %

Composition: 100% Chardonnay



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Tasting Notes

- **Color:** Pale golden, clear, and bright.
- **Aroma:** Aromas of **white flowers**, **yellow grapefruit**, and a distinctive **matchstick** and **gunpowder** note, adding to its complexity.
- **Palate:** On the palate, the wine is medium-bodied with flavors of **grapefruit** and underlying **char** and **smoke**. It boasts good acidity and a slight residual sugar on the finish, providing a balanced and satisfying experience.
- **Finish:** The finish is crisp, bone-dry, and perfectly balanced, making it enjoyable both with food and on its own.

Did you know?

This vintage of the Shale and Stone Chardonnay, despite the challenges posed by wildfires, showcases an ironic twist with its subtle aromas of matchstick and gunpowder, highlighting the resilient and adaptive winemaking techniques employed by Frog's Leap.

Wine Pairing Ideas

- **Grilled Seafood:** The wine's crisp acidity and mineral notes complement the briny sweetness of grilled shrimp or scallops.
- **Roasted Chicken with Herbs:** The creamy texture and balanced acidity enhance the savory and herbaceous flavors of roasted chicken.
- **Creamy Risotto:** The wine's freshness and subtle oak influence pair beautifully with the rich, creamy texture of a mushroom or asparagus risotto.
- **Soft Cheeses:** The Chardonnay's acidity and mineral profile balance the creamy richness of cheeses like Brie or Camembert.



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