

**Frog's Leap****2006 Sauvignon Blanc
(Rutherford)**

Bless John Williams, the owner of Frog's Leap. The guy is really trying to make low-key, well-made, delicious wines, without making a big splash; or without leaving a big footprint. This Sauvignon Blanc is emblematic of that philosophy. There are aromas of fresh lemon peel, while on the palate, it's soft and lovely with a touch of sweet fruit in front. But the best thing about it, is that it finishes dry with good acidity (3.25 pH); and that it has only 12.7 (listed) alcohol; and it was made from organic grapes.

Further, there was no oak used, only stainless steel to ferment it. The grapes were sourced from all Rutherford vineyards, which included Galleron (63%), Navone (20), Leeds (9), and Rossi (9). Finally, there were 20,000 cases produced, so there should be enough to go around. Yippee!

Reviewed July 26, 2007 by [Alan Goldfarb](#).

THE WINE

Winery: [Frog's Leap](#)
Vintage: 2006
Wine: Sauvignon Blanc
Appellation: [Rutherford](#)
Grape: Sauvignon Blanc
Price: \$18.00

THE REVIEWER**Alan Goldfarb**

Alan Goldfarb has been writing about and reviewing wine for 17 years. His reviews have been published in the *St. Helena Star*, *San Jose Mercury*, *San Francisco Examiner*, *Decanter*, and *Wine Enthusiast*, among others. Not once has he used a point system, star system, or an iconic symbol to quantify a wine. What counts in Mr. Goldfarb's criteria when judging a wine is: how it tastes in the glass; is it well-constructed; its food compatibility; and presence of redeeming regional attributes.