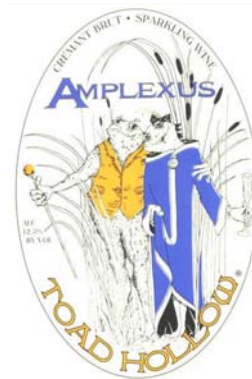


Toad Hollow Vineyards

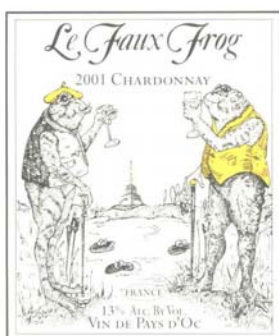
Amplexus Crémant Brut Sparkling Wine, Limoux, France

In the year 1531, the Limoux region in the south of France began producing a delicious sparkling wine that was much admired and acclaimed. Even before the discovery of Champagne, the Blanquette de Limoux was well known and sought after as France's first sparkling wine. That tradition continues today. The wine is robust, with tiny bubbles and a long elegant finish. It is virtually dry, with a very small dosage, but rich in texture providing a very sensual mouth feel. The blend of grapes are Chardonnay, Mauzac, and Chenin Blanc. The wines are left for over two years on the yeast, giving the marvelous Crémant style for which the area is justifiably famous. It is our Tête de Cuvée! Go ahead, let it go to your head. You will be amused.

Alc: 12.5%
RS: 0.7%
TA: 0.35 g / 100 ml
pH: 3.30



2001 Le Faux Frog Chardonnay, Limoux, France



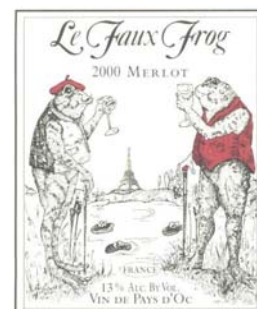
Alc: 12.8%
RS: Dry
TA: 0.33g / 100 ml
pH: 3.4

Limoux is set in rolling hills with much of the grapes grown on hillsides. It enjoys the cool maritime intrusion of the Atlantic air. This is ideal for the growing of Chardonnay. This wine is not mauled by a crusher but only whole-bunch pressed (as in champagne). All movement of grapes, must, and juice is done by gravity feed without damage from the pump's impellers. The low fermentation temperatures are carefully controlled by refrigeration to maintain the fruit values of the carefully tended, low yielding, hillside grapes. The result is superior wines far above the average quality of Languedoc wines in general.

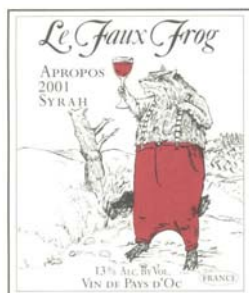
2000 Le Faux Frog Merlot, Limoux, France

Merlot really found a perfect home in the sun drenched vineyards at the foothills of the Pyrenees Mountains in southern France. Unlike the more northern climate where it often struggles to achieve true ripeness, here in the south much like California, it has no problem developing ripe cherry fruit and beautiful soft tannins that make it so popular.

Alc: 12.8%
RS: Dry
TA: 0.33g / 100 ml
pH: 3.4



2001 Le Faux Frog Syrah, Limoux, France



Alc: 13.5%
RS: Dry
TA: 0.33g / 100 ml
pH: 3.6

We have taken the Le Faux Frog wines to another level by adding the most noble of the black grape varieties, Syrah. Syrah plantings in France have increased ten fold over the last twenty years and the most spectacular of the new plantings have been in Languedoc. This is a rich, dark, and dense wine that offers incredible quality for a reasonable price. The superior taste of Le Faux Frog Wines is quite enough to distinguish them from others, but we thought you deserve to know why. Now, we believe you do!

Risqué, Methode Ancestrale, Sparkling Wine

Risqué is a crisp and fruity sparkling wine with low alcohol (6%) and a delicate sweetness. The taste is very crisp and fruity due to a balance of good acidity and sparkle, together with a natural sweetness. New technology and treatments have enabled us to produce a clear wine while still embracing the original Methode Ancestrale. A slight sediment in the bottle is quite normal due to this natural method of

Alc: 6.0%
RS: 7.0%
TA: 4.5g / 100ml
pH: 3.41

