



## FROG'S LEAP

### 2003 PINK La Grenouille Rouganté *Napa Valley*

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#### THE BLEND

95% Valdiguie (Napa Gamay)  
3% Muscat  
2% Petit Sirah

#### PRODUCTION

726 cases

#### RELEASE DATE

March 2004

#### STATISTICS

harvest ~ October 15  
19.4° brix at harvest  
11.0% alcohol  
3.01 pH  
6.4g/L total acidity  
0.64% residual sugar

#### WINEMAKING

de-stemmed  
crushed directly to press  
3 hours of skin contact  
lightly pressed & fermented  
with *Côtes de Provence* yeast  
cold stainless steel fermented  
cold stainless steel aged

#### WINEMAKERS

John Williams  
Paula Moschetti

#### ABOUT THE VINTAGE

Vintage 2003 was characterized as starting late, producing lower yields, and ending with an intense harvest of ultimately superb quality. Early cooling rains delayed bud break yet the picture-perfect summer helped the small crop gain ground. As harvest approached, we thought we had an extra week to ten days to prepare with the possibility of the first Labor Day start in years. Then it hit: a spate of very warm days that had the fruit cascading into the cellar and filling every fermenter before we could catch our breath! When we finally sorted things out and had a chance to review the new wines, we were excited. Excellent color, superb balance, great intensity and flavors in abundance. It was quite a year.

#### ABOUT THE WINE

This is our third release of La Grenouille Rouganté, our version of a serious European style rosé. Our 2003 Pink brings a bit more sophistication with the addition of a dash of petite sirah for color and a dab of muscat for pizzazz to the 80-year old year-old Valdiguie (locally known as Napa Gamay). Still light on its feet, the wine is bright and fruity with all the freshness of wild meadow strawberries. The result is a delightfully flavorful yet dry rosé: easy to drink by the glass or grab a carafe and share with friends over a picnic.