



FROG'S LEAP

2003 ZINFANDEL

Napa Valley

THE BLEND

76% Zinfandel
19% Petite Sirah
4% Carignane
1% Napa Gamay

PRODUCTION

10,000 cases

RELEASE DATE

April 2005

STATISTICS

harvested ~
September 15 - October 21
24.1° brix at harvest
14.9% alcohol
6.3 gr/1 total acidity
3.81 pH

WINEMAKING

1 1/2-day cold soak
natural malolactic in barrel
aged 12 months in American oak

WINEMAKERS

John Williams
Paula Moschetti

A BRIEF HISTORY

Yes, we have noticed that the monster Zins of the '70s are still in fashion. And yes, just like fashion they command monster prices based on their "big" alcohol, "big" flavors, and "big" bottles. But Frog's Leap Zin is different: you can't use this stuff to light your charcoal grill.

Maybe it's that we found our early inspiration for Zinfandel from a different source — instead of reinventing Zinfandel, we looked to the past and the incredible Zins of the '40s and '50s. Those wines taught us the lessons that the old-timers knew: that field blends of Petite Sirah, Carignane, and Napa Gamay all picked at ripeness (not as raisins) added color, aromatics, and earthy complexity. In other words, the help of other varietals was needed to reveal the Zinfandel grape's true flavors. These principles form the foundation for our wine today.

ABOUT THIS WINE

Varietal intensity is an easy goal to set as winemakers, but one often missed by today's Zins. The 2003, however, hits the mark right away with the cinnamon and nutmeg aromas mixed with the classic Zinfandel qualities of wild berry and brambly fruits. Across the palate the wine continues to reveal layers of fruit and earth that range from cherry and raspberry to cigar box and cedar. The tannins are resolved and the texture is plush allowing for a Zin that is both rich and quaffable. This wine has always been the chameleon of the table...so try it with anything and most likely it will work.