



## FROG'S LEAP

### 2004 ZINFANDEL

*Napa Valley*

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#### **THE BLEND**

84% Zinfandel  
13% Petite Sirah  
3% Carignane

#### **PRODUCTION**

9,500 cases

#### **RELEASE DATE**

May 2006

#### **STATISTICS**

harvested ~  
August 19 - September 28  
24° brix at harvest  
14.5% alcohol  
0.58 gr/1 total acidity  
3.86 pH  
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 it is nonetheless one often missed by today's Zins. This 2004, however, hits the mark immediately, with aromas of cardamom and clove mixing 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 plum to cigar box and leather. The resolved tannins and plush texture complete a Zin that is both rich and quaffable. This wine has always been the chameleon of the table, so try it with anything. It is sure to please.