



FROG'S LEAP

2005 ZINFANDEL

Napa Valley

THE BLEND

75% Zinfandel
17% Petite Sirah
5% Carignane
3% Napa Gamay

PRODUCTION

9,400 cases

RELEASE DATE

April 2007

STATISTICS

harvested ~
September 21 - October 26
24° brix at harvest
14.2% alcohol
0.60 gr/1 total acidity
3.70 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

Our 2005 Zinfandel is a classic field-blend revealing the vitality of Zinfandel and the depth of Petite Sirah. The first sensations are aromas of cinnamon and clove which underscore the rich layers of dried cranberries and wild berry. Lush layers of cherry and boysenberry delight the palate while subtle nuances of oak and earth never overwhelm. Bright acid balances soft tannins resulting in a plush, lingering finish. Rich yet quaffable; our 2005 Zinfandel is a wine that both complements a meal or is delicious on its own.