



FROG'S LEAP

2006 ZINFANDEL *Napa Valley*

THE BLEND

87% Zinfandel
10% Petite Sirah
3% Carignane

PRODUCTION

11,250 cases

RELEASE DATE

April 2008

STATISTICS

harvested ~
September 20 - October 16
23.4° brix at harvest
13.5% alcohol
0.61 gr/1 total acidity
3.69 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

True to our tradition, our 2006 Zinfandel is a field blend that relies on the vitality of zinfandel and the depth of petite sirah for its trademark character. Intense aromas of wild berry and fresh fruit are punctuated by spices that include clove, cinnamon, and white pepper. Lush layers of cherry and boysenberry fill the palate, while the nuances of oak and earth never overwhelm. The wine's bright acid and soft tannins offer a plush, lingering finish. Rich yet quaffable; our 2006 Zinfandel is a wine that both complements a meal and is delicious on its own.