



FROG'S LEAP

2010 PINK La Grenouille Rouganté *Napa Valley*

THE BLEND

61% Zinfandel
39% Valdiguie (Napa gamay)

PRODUCTION

1400 cases

RELEASE DATE

March 2011

STATISTICS

harvest —

September 7 – October 8

22.3° brix at harvest

12.2% alcohol

3.22 pH

6.9 g/L total acidity

0.23% residual sugar

crushed directly to press

WINEMAKERS

John Williams

Paula Moschetti

A BRIEF HISTORY

Perhaps no two grape varieties played a greater role in the early years of the Napa Valley than zinfandel and valdiguie (known in the valley as Napa gamay). Both were heavily planted during Prohibition (our vines date back to the early 1930's) as varieties that could be easily shipped to home winemakers. Out in the vineyard one can almost imagine these two old warriors trading stories about all the changes they have seen over the years. But truth be told, in some years these aging giants don't quite measure up when it comes to producing sufficient color to make a deep red wine, even as they yield small amounts of fruit with complex flavors. The perfect solution? Rosé, of course! And not just Rosé — but a traditional purposely made wine that celebrates the dry, crisp flavors and fruity aromas reminiscent of the great rosés of the Côtes du Provence.

ABOUT THE WINE

The south of France is home to many of the great rosés of the world and one thing that they have in common is a sense of purpose, a 'raison d'être' if you will. The 2010 La Grenouille Rouganté shares this same reason for being since it is made purposefully from grapes grown solely to make this wine. Ancient vine Valdiguie blends with equally old Zinfandel to produce a "sunny-day" wine with bright aromas of peach blossom, strawberry and jasmine. Across the palate the wine is filled with the fresh picked flavors of cranberry and raspberry. With naturally low alcohol and clean, bright acidity, this wine is the perfect foil to a picnic basket filled with a baguette and some simple cheeses.