



FROG'S LEAP

2009 ZINFANDEL

Napa Valley

THE BLEND

77 % Zinfandel
22 % Petite sirah
1% Carignan

RELEASE DATE

September 2011

STATISTICS

harvested —
September 3 - September 24
24.0° brix at harvest
13.6% alcohol
0.62 gr/L total acidity
3.64 pH
aged 12 months in American oak

WINEMAKERS

John Williams
Paula Moschetti

VINEYARDIST

Frank Leeds

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

A second straight year of lower than average yields has provided for a wonderfully nuanced, deeply fragrant Zinfandel. A wine that expresses its intensity through complex layers instead of simple, brute power. It is almost impossible to describe the zesty "fruit bowl" of aromatics: Raspberry? Blackberry? Mulberry? Perhaps razzmatazz berry describes it best. The addition of Petite sirah underscores the ripe fruit flavors and adds a spicy touch of cardamom and cinnamon. Plush without ever being heavy or harsh, the 2009 Zinfandel is a delicious wine that sets the mind thinking of a myriad of potential food pairings.