



FROG'S LEAP

2020 PETITE SIRAH

RUTHERFORD



A BRIEF HISTORY

We have always been deeply passionate about Petite Sirah here at Frog's Leap—longtime fans of the Frog will remember that we produced a varietal Petite from 2005 until just a few years ago, during which time the wine generated no shortage of devoted fans. The increased role of Petite Sirah in our Zinfandel blend, together with some necessary redevelopment of a key block of grapes, meant that we needed to take a step back from the variety for a couple of years. In the meantime, a new, younger block jointly owned by Frank Leeds, our longtime vineyard maestro, and his daughter Lauren Pesch came into maturity, and provided us the perfect excuse to jump back into the Petite game. The Leeds family has farmed their ranch in Rutherford since 1926, and the vineyard has a history of being planted to Petite Sirah that dates back to the 1880s. The head-trained West block was planted in 2007 to a classic Napa Valley combination: Hayne clone on St. George. This micro-lot of Petite comes exclusively from this small block of grapes, and is one of the smallest bottlings we do here at Frog's Leap.

ABOUT THE WINE

The inky, impressively structured Petite Sirah grape often conjures up images of massive, monolithic wines with more tannin than complexity. However, when given a gentler extraction regime and picked at a level of ripeness that preserves the grape's natural acidity, the resulting wine can exhibit a perfumed complexity that complements the variety's full-bodied character. Black and purple fruit? For sure—but also violets, orange zest, and white pepper, showing off all of the complexity and deliciousness promised by this great terroir for the grape. The 2020 is crackable now with a little bit of aeration, but has the bones to go the distance as well.

The 2020 Petite was crushed to two small concrete tanks and cold soaked for 2 days prior to fermentation. Primary fermentation finished in 7 days on the strength of native yeasts, with cap management provided via punch-downs rather than pump-overs, in order to moderate extraction. The two tanks were pressed off of their skins immediately following primary fermentation, and underwent natural malolactic fermentation in vat. The Petite was held in concrete for 4 months, followed by a further 4 months in neutral French Oak prior to bottling, with a total of three aerative rackings during aging. RW

THE BLEND

100% Petite Sirah

100% Leeds & Pesch Vineyard, West Block, Rutherford

VINES

100% Certified organic and dry farmed. Planted in 2007 and head-trained in the traditional gobelet form. Hayne clone on St. George, planted in very gravelly loam of the Pleasanton series

STATISTICS

harvested: August 25

harvest chemistry: 21.0° brix, 6.15g/L total acidity, 3.46pH
final chemistry: 12.8% alcohol, 5.62g/L total acidity, 3.67pH,
0.05% residual sugar
bottled June 30 2021
90 cases produced

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco

VINEYARDIST

Frank Leeds

BALANCE, RESTRAINT AND DEEP RESPECT FOR THE NATURAL EXPRESSION OF THE VINE