



FROG'S LEAP

1993 ZINFANDEL

Napa Valley

THE BLEND

100 % Zinfandel

RELEASE DATE

April 1995

STATISTICS

harvested —

September 16 and October 2

13.5% alcohol

6.1 g/L total acidity

3.74 % pH

aged 14 months in French oak

WINEMAKING

unfined

unfiltered

organically farmed fruit

WINEMAKER

John Williams

ABOUT THE VINTAGE

Dare we say normal? Average crop, average temperatures, average picking dates. No sudden heat spells, no early rains, no early frosts. If every vintage were like this I'd still have my natural hair color. A common problem with Zinfandel is uneven ripening during the year which can make it extremely difficult to time the harvest. Also a common problem are sudden heat spells during picking which causes dehydration of the fruit and gives raisiny, prune flavors to the wine. We did not have either of these problems in 1993.

ABOUT THE WINE

Classic drinking Zinfandel with organically grown grapes picked at ripeness. No in your face alcohol or syrupy thick flavors...just good drinking Zin. Zesty, spicy raspberry fruit with bright supple flavors and a lip-smacking finish. You can drink the whole bottles!