



FROG'S LEAP

1997 ZINFANDEL *Napa Valley*

THE BLEND

96% Zinfandel
4% Petite sirah

PRODUCTION

7,700 cases

RELEASE DATE

April 1999

STATISTICS

13.8% alcohol
6.2 g/L total acidity
3.53% pH

WINEMAKING

native yeast
natural malolactic
aged 18 months in
80% French -20% American
oak

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

1997 marked the unusual concurrence of one of the most bountiful yet earliest harvests ever recorded. We began picking the first of our Merlot vineyards September 4th—a full three weeks early—and completed picking by October 1st. Warm temperatures continued right through picking leaving winemakers scrambling for tanks and a day off.

ABOUT THE WINE

The depth of the character of the wines from 1997 may seem a surprise given the crop size and early picking. I believe the key to this was the vintage's early start and then consistency throughout the Summer and into Fall. Normally, picking Zinfandel in early September can present problems. The hot weather brings on rapidly rising sugar levels without the accompanying development of flavor. In 1997 this simply did not happen. The more moderate temperatures of late Fall began instead in early September allowing the fruit's flavor and balance to develop hand and hand. The resultant wine is a beauty with great color, rich lush Zinfandel fruit—full of raspberries and chocolate—with silky, smooth, balanced flavors.