



FROG'S LEAP

2001 SYRAH

Napa Valley

THE BLEND

100% Syrah
Carneros

PRODUCTION

270 cases

RELEASE DATE

July 2003

STATISTICS

harvest ~

October 12

23.4 ° brix at harvest

13.8% alcohol

6.3 gr/1 total acidity

3.97 pH

WINEMAKING

hot tank fermentation

100% free run syrah

native yeast

malolactic fermentation

in barrel

aged 16 months ~

5 year old French oak

3-4 aerated rackings

unfined

unfiltered

WINEMAKERS

John Williams

Paula Moschetti

ABOUT THE VINTAGE

Spring came early to the Napa Valley in 2001, following an unusually mild winter. After a rare April frost (we were up 9 full nights) the vintage settled in to a very warm early Summer with record high temperatures in May and June. As if in compensation, July and August cooled down allowing for all-important hang-time and picture-perfect harvest conditions.

ABOUT THE WINE

Our Syrah begins, as do all the Frog's Leap varietals, with great terroir. A classic variety, the lusciousness of Syrah can only be brought to its full potential in a handful of special soils and climates. Our syrah grapes come from a small block of vines from JoAnn and Tony Truchard's vineyard in Carneros. Standing on this rock strewn terrace vineyard overlooking the San Pablo Bay, you instantly know that it's one of those special terroirs where great things can happen. With our precious five tons, we respectfully stand our winemaking distance to allow the full natural glory of these wonderfully scented grapes to come through. Think Rhône with deep cherry, meaty aromas and earthy yet elegant complexity. Our 2001 Syrah is a wonderfully drinkable wine with expansive silky flavors, spicy pepper aromas and a finish that is sure to satisfy.