



## FROG'S LEAP

### 2002 PINK La Grenouille Rouganté *Napa Valley*

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#### **THE BLEND**

100% Napa Gamay  
60 year old vines  
Rutherford

#### **PRODUCTION**

555 cases

#### **RELEASE DATE**

March 2003

#### **STATISTICS**

harvest ~

September 30  
20.5° brix at harvest  
12% alcohol  
0.44% residual sugar  
3.18 pH  
6.3g/L total acidity

#### **WINEMAKING**

de-stemmed  
crushed directly to press  
4 hours of skin contact  
lightly pressed & fermented  
with Côtes de Provence yeast  
cold stainless steel fermented  
cold stainless steel aged

#### **WINEMAKERS**

John Williams  
Paula Siroky

#### **ABOUT THE VINTAGE**

The 2002 vintage will be remembered by a long, mostly mild growing season that ended in a hectic, compressed harvest. The season began with some bouts of frost in April, followed by some late rains in May. The even growing season with the cool days and nights of July produced balanced flavors and early ripening resulting in an on-time yet swift harvest—one that was wrapped up in just three weeks.

#### **ABOUT THE WINE**

Composed entirely of Valdiguié fruit (aka Napa Gamay) from eighty-year-old vines, our 2002 Napa Valley Pink is reminiscent of those lovely rosés native to the south of France. The wine is bright and crisp with lovely flavors of watermelon and sour cherry. Crushed directly to press coupled with a very light handling of this fruit, helps retain the wine's delicate aromas and bright fruit flavors. It's the perfect summer picnic companion.