



FROG'S LEAP

2004 PINK La Grenouille Rouganté *Napa Valley*

THE BLEND

100% Valdiguie (Napa Gamay)

PRODUCTION

875 cases

RELEASE DATE

March 2005

STATISTICS

harvest ~ September 9

22° brix at harvest

12% alcohol

3.10 pH

6.7g/L total acidity

0.64% residual sugar

WINEMAKING

de-stemmed

crushed directly to press

8 hours of skin contact

lightly pressed & fermented

with *Côtes de Provence* yeast

cold stainless steel fermented

bottled immediately following

harvest

WINEMAKERS

John Williams

Paula Moschetti

A BRIEF HISTORY

Our Napa Valley La Grenouille Rouganté “Pink” is composed entirely of Valdiguie fruit. This French varietal is known as Napa Gamay in the United States. During the early part of the twentieth century Gamay vineyards were plentiful in the Napa Valley. A century later, just a few of these old-vine vineyards can still be found. Our Pink comes from vines dating back eighty years. These old vines continue to produce small amounts of fruit with plenty of Gamay character. This variety is not an intense one, in color nor the depths of its flavors. Truly, Gamay rarely makes a compelling red wine but lends itself perfectly to an attractive rosé. A very light handling of this fruit, to retain its delicate aromas and bright fruit flavors was our goal in making this a fun, light refreshing drinking wine.

ABOUT THE WINE

With a nod to the great rosés from the *Côtes du Provence*, the color of this wine can be summed up in its namesake, Pink. Cherry jello before it sets, brilliant jewel tones of rubies, or dark watermelon red, and that's just the color. Initial impression on the nose reveals aromas of strawberry with subtle hints of white summer flowers. Clean and refreshing, this basketful of strawberry flavor is balanced perfectly with a bright acidity that keeps the wine lively through its long, dry finish. What food to have with this wine? Who cares, just make sure that the sun is shining.