



FROG'S LEAP

2006 PETITE SIRAH *Galleron Vineyard — Rutherford*

THE BLEND

100% Petite Sirah

PRODUCTION

774 cases

RELEASE DATE

September 2008

STATISTICS

harvested —

September 21

23.4° brix at harvest

13.6% alcohol

6.1 gr/1 total acidity

3.53 pH

aged 10 ½ months

on French oak

WINEMAKERS

John Williams

Paula Moschetti

A BRIEF HISTORY

For over 100 years, Cabernet Sauvignon has been the grape of choice in Rutherford — Niebaum, Tchelisteff, and Daniel all established that fact. However, during that time, another red grape began to slowly gain fame in Rutherford, albeit on a much smaller stage. Petite sirah was grown alongside the zinfandels of the day by many an old time grower and it was known to thrive in the “dust.”

During the initial planting of the Galleron Vineyard in 1998, Frank Leeds, our vineyard guru, gave his uncle and pioneering grape grower, Roy Chavez, a tour. When Roy saw the gravelly soils that stretch across the south side, he intuitively uttered, “You should put some Pets on that gravel.” And so we did. There are some who believe that every patch of soil in the Napa Valley can be matched to a particular varietal and yield extraordinary results. We can't say that for sure, but when it comes to this little Petite sirah, we feel we have found a match made in heaven.

ABOUT THE WINE

With a few years in the cellar, the 2006 Petite Sirah's rich, smoky personality comes to light. Blueberry and black cherry aromas are graced with subtle tones of crème brûlée and anise. Earthy with nuances of dark brambly berry fruit, this wine's elegant velvety-soft tannins are balanced with a bright acidity. With an alcohol under 14%, it is the perfect drinking companion to anything off the grill or out of the smoker.