



## FROG'S LEAP

### 2008 PINK La Grenouille Rouganté *Napa Valley*

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#### THE BLEND

97% Valdiguie (Napa Gamay)  
3% Riesling

#### PRODUCTION

647 cases

#### RELEASE DATE

March 2009

#### STATISTICS

harvest —

August 31 and September 9  
21.0° brix at harvest  
11.9% alcohol  
3.08 pH  
6.7 g/L total acidity  
0.53% residual sugar  
crushed directly to press

#### WINEMAKERS

John Williams  
Paula Moschetti

#### A BRIEF HISTORY

Our Napa Valley La Grenouille Rouganté “Pink” is primarily composed of the French varietal Valdiguie (known in the United States as Napa Gamay) with just a splash of Petite Sirah. 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

True to its roots, the 2008 La Grenouille Rouganté aka “Pink” pays tribute to the great rosés of the Côtes du Provence. Genuine from grape to glass the Frog’s Leap rosé is a wine of pure intention made from grapes grown specifically for this purpose, not the commonly seen by-product wine known as a saignée. The historic Valdiguie grape produces a lovely pink color and delightful fruit flavors on its own. One is greeted with delicate aromas of watermelon, rhubarb and a hint of white flowers. One sip reveals that the summer flavors of strawberry, sour cherry and watermelon are balanced perfectly with bright acid and low alcohol. The wine is lively, crisp and refreshing a great picnic wine.