



FROG'S LEAP

2010 ZINFANDEL *Napa Valley*

THE BLEND

77.5 % Zinfandel
22.0 % Petite sirah
0.5% Carignan

RELEASE DATE

June 2012

STATISTICS

harvested —
September 8 - October 2
23.8° brix at harvest
13.8% alcohol
0.64 gr/L total acidity
3.55 pH
aged 12 months in American oak

WINEMAKERS

John Williams
Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

Yes, we have noticed that the monster Zins of the '70s are still in fashion. And yes, just like fashion they command monster prices based on their "big" alcohol, "big" flavors, and "big" bottles. But Frog's Leap Zin is different: you can't use this stuff to light your charcoal grill.

Maybe it's that we found our early inspiration for Zinfandel from a different source — instead of reinventing Zinfandel, we looked to the past and the incredible Zins of the '40s and '50s. Those wines taught us the lessons that the old-timers knew: that field blends of Petite sirah, Carignan, and sometimes Napa Gamay all picked at ripeness (not as raisins) added color, aromatics, and earthy complexity. In other words, the help of other varietals was needed to reveal the Zinfandel grape's true flavors. These principles form the foundation for our wine today.

ABOUT THIS WINE

Our classic “field blend” of old-vine Zinfandel, Petite sirah and Carignan continues to presents us with a rich, yet quaffable wine. Our 2010 Zinfandel welcomes you with enticing aromas of cinnamon and clove which underscore layers of brambly fruit and dried cranberries. Luscious flavors of cherry and boysenberry—laced with hints of earth and spice—delight your palate. The resolved tannins and plush texture are balanced by a bright acidity. However, the beauty of this wine is its drinkability and with an alcohol of less than 14% you are assured a perfect partner for your backyard get-togethers.