



FROG'S LEAP

2013 PETITE SIRAH *Galleron Vineyard — Rutherford*

THE BLEND

100% Petite sirah

RELEASE DATE

September 2015

STATISTICS

harvested —

August 28

24.8° brix at harvest

13.2% alcohol

5.7 g/L total acidity

3.69 pH

aged 12 months

in French oak

WINEMAKERS

John Williams

Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

For over 100 years, Cabernet Sauvignon has been the grape of choice in Rutherford — Niebaum, Tchelistcheff, 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 plot 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 patch of Petite sirah, we feel we have found a match made in heaven.

ABOUT THE WINE

Many years ago I had lunch in the south of France with a vintner friend at a bistro crowded with his winemaking friends. Everyone was eating a stew made of fresh rabbit braised and then sauced with local porcini mushrooms. The wine served had beautiful frothy purple color, lovely blueberry aromas and haunting hints of meat and cheese. It was made of Durif, or as we call it Petite Sirah. Never have I come so close to capturing that memory as I have come with this astounding 2013 Petite Sirah. Gorgeous color, remarkable flavors, precise balance and a memorable finish. As the fall season approaches, and your tastes run to braised meats, I hope you have a bottle or two to grab from your cellar to pair with your meal and enjoy with your friends.