



FROG'S LEAP

2013 PINK La Grenouille Rouganté *Napa Valley*

THE BLEND

100% Valdiguie (Napa gamay)

RELEASE DATE

March 2014

STATISTICS

harvest —

September 13

20.8° brix at harvest

11.7% alcohol

3.26 pH

6.4 g/L total acidity

0.02% residual sugar

crushed directly to press

WINEMAKERS

John Williams

Paula Moschetti

VINEYARDIST

Frank Leeds

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

The most simple wines are often the most complicated to produce. This 100% old-vine Valdiguie is authentic from grape to glass and not a by-product of some other winemaking endeavor (*known by the French term ‘saignée’*). Aromas of watermelon, rhubarb and hints of white flower introduce you to the refreshing flavors of strawberries and sour cherries. Lifted by bright, natural acid and low alcohol the wine is lively, crisp and refreshing. A genuine pleasure in a lightly chilled glass.