



FROG'S LEAP

2014 PETITE SIRAH *Galleron Vineyard — Rutherford*

THE BLEND

100% Petite sirah

RELEASE DATE

September 2016

STATISTICS

harvested —

September 2 - 3

24.7° brix at harvest

13.7% alcohol

5.3 g/L total acidity

3.68 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

Our 2014 Petite Sirah has a charm and depth of flavors uncommon in this humble variety also known as Durif. As the vines (*now approaching 20 years of age*) reach their full rooting potential in a pure gravel bar at our Galleron Vineyard, the resulting wine is exploring new depths of aroma and flavor potential. Explosive scents of warm blueberries and melted chocolate give way to bright expressive flavors of plum and white pepper. Well-balanced with a lovely finish, this wine will do beautifully with all kinds of autumn stews and braises. Yet it is unusual and versatile enough to be considered for a delightful pairing...cheese fondue, anyone?