



FROG'S LEAP

2014 ZINFANDEL *Napa Valley*

THE BLEND

80% Zinfandel
20% Petite sirah

RELEASE DATE

April 2016

STATISTICS

harvested —
August 29 - September 5
24.7° brix at harvest
13.8% alcohol
5.6 g/L total acidity
3.67 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 THE WINE

As the average age of our Zinfandel vines now reaches 35 years, it seems to me that the fruits of these vines are reaching new heights of complexity and finesse. Not to be challenged by the below average rainfall that has so vexed California, this 2014 vintage, never the less, has a jaunty spirit and is just a plain delicious drink.

Profound perfume is what comes to my mind when your nose first hits the unfolding bouquet of the 2014. Rich flavors of raspberry and mulberry are underscored with a just touch of cinnamon and white pepper. More elegance than brawn, this wine is where Volnay meets Morgon. Consider a pairing with a beautiful, roasted bird garnished with spring chanterelles.