



# FROG'S LEAP

## 2017 ZINFANDEL *Napa Valley*

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### THE BLEND

82% Zinfandel  
17% Petite sirah  
1% Carignane

### RELEASE DATE

February 2019

### STATISTICS

harvested —  
August 29 - September 26  
26.3° brix at harvest  
14.1% alcohol  
5.9 g/L total acidity  
3.72 pH  
aged 13 months in 50% American  
oak and 50% concrete cubes

### WINEMAKERS

John Williams  
Paula Moschetti  
Rory Williams

### 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.

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, Carignane, 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

At Frog's Leap, we always seek to produce Zinfandels that have a tremendous richness of flavor while preserving the natural freshness and purity of the grape. One of our recent innovations in the cellar—replacing most of our older oak barrels with specially-designed concrete aging vessels—has helped us to craft wines with more depth of flavor and better balance than ever before.

This innovation left us ready to face the challenges of vintage 2017 head on. Record-breaking heat waves and a frenetic pace to harvest created formidable obstacles to overcome. The use of concrete—which promotes fresh, youthful aromas and amplifies mid-palate richness—complemented the herculean efforts of our vineyard and cellar teams, allowing us to bring you a Zinfandel with lush flavors, electric fruit, and perfect balance.