



FROG'S LEAP

2020 ZINFANDEL NAPA VALLEY



A BRIEF HISTORY

We are big believers in Zinfandel, and we think you should be, too. Delicious, exuberant fruity aromas belie a sophistication to our wine that pushes the boundaries of what it means to be serious Zinfandel, and lay the foundation for the unexpected—a Zin that can age. I have always tried to push our style in the direction of freshness, balance and elegance, which I believe yields a wine that is both more enjoyable and better reflective of the beautiful vineyards in which we grow our grapes. We farm our Zinfandel in St. Helena, just five miles north of our home in Rutherford, with the vast majority coming from just two vineyards, White Barn and Molinari, both of which sit in the gravel soils of the large alluvial fan that defines this appellation. Zinfandel thrives in this kind of soil; unfortunately for Zinfandel, Cabernet also does well in this soil, and Zin is a vanishing quantity in Napa, despite its seeming ubiquity in the rest of California. However, we continue to farm this heritage grape, in the belief that there is no better grounding for the elegant style of Zin that we love.

ABOUT THE WINE

The 2020 vintage was very dry and moderate, and we entered harvest with a small crop but high hopes for great flavors. Of course, Nature doesn't really give us much rest, and cranked up the heat during harvest. Petite was picked first and cold soaked for over a week, as has been our practice for a few years. High temperatures over Labor Day meant that we finished picking the Zin on September 3rd—123 tons in just 6 days of actual picking. After the Zin came in and began to ferment, the cold-soaked Petite was added in, lowering the temperature, dropping the potential alcohol, and boosting the phenolic profile of the wine. You'll notice the 2020 has an unusually high amount of Carignane, the result of our selecting some of the best sub-sections of old-vine Carignane at Ricetti (the home vineyard of our dry rosé, La Grenouille Rouganté) for red wine. 55% of the wine was aged in small concrete cubes, with the rest aged for 10 months in oak barrel. No new oak whatsoever was used in the 2020 Zinfandel. Ultimately, we love the freshness in this wine, which is especially helped by the large addition of Carignane. While 2020 will forever be remembered for all of its weirdness, I believe this vintage is destined for a long life in the cellar—if we can keep our hands off it. RW

THE BLEND

85% Zinfandel, 9% Petite Sirah,
6% Carignane
63% *White Barn vineyard, St. Helena – Zinfandel*
17% *Molinari vineyard, St. Helena – Zinfandel
and Petite Sirah*
6% *Ricetti vineyard, Redwood Valley – Carignane*
6% *Gonzalez vineyard, St. Helena – Zinfandel,
Petite Sirah and Carignane*
8% *Small lots from multiple vineyards, including
Galleron, Pesch, and Leeds & Pesch – Petite Sirah*

STATISTICS

harvested: August 25 - September 25
harvest chemistry: 24.1° brix,
6.7 g/L total acidity, 3.46 pH
final chemistry: 14.6% alcohol, 5.7 g/L total acidity,
3.71 pH, 0.05% residual sugar
bottled November 19 2021 7,300 cases produced

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco

VINEYARDIST

Frank Leeds

THE VINES

100% Certified organic and dry farmed. Soil types are primarily the gravelly loams of the Cortina and Bale soil series. The vines at Ricetti are in the gravelly-sandy alluvial loams of the Pinole series.

BALANCE, RESTRAINT AND DEEP RESPECT FOR THE NATURAL EXPRESSION OF THE VINE