



FROG'S LEAP

2018 ZINFANDEL NAPA VALLEY



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

The 2018 Zin is one for the ages and we have already put extra stocks of it into our deep cellar. Tremendous aromatic intensity, yes, but it is the cool, calm and polished flavors that are getting us excited. Fine young—we just had it with chicken mole sauce for lunch—but it is the aging potential of this wine that is truly special.

THE BLEND

82% Zinfandel
14% Petite Sirah
4% Carignane

RELEASE DATE

February 2020

STATISTICS

harvested —
September 11 – October 10
24.4° brix at harvest
14.3% alcohol
5.6 g/L total acidity
3.66 pH
aged 13 months in 50%
American oak and 50% concrete cubes

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

VINEYARDIST

Frank Leeds