



FROG'S LEAP

2019 ZINFANDEL NAPA VALLEY



A BRIEF HISTORY

Beautiful Zinfandel fruit from our St. Helena vineyards, co-fermented with Petite Sirah grown in Rutherford helps us push the boundaries of what it means to be serious Zinfandel. Delicious, exuberant fruity aromas belie a sophistication to the wine that helps define its promise for extended aging. Our Zinfandel is extensively aged in small concrete vessels, which simultaneously preserves freshness in the fruit, while also giving a remarkable depth to the body of the wine—as I call it, density without heaviness, maintaining the wine’s perfect balance.

ABOUT THE WINE

You will be tempted to drink this wine while it is in its youthful, delicious phase—and this is a temptation that you should give in to. However, as we have been asserting for four decades, our Zinfandels are crafted for the cellar, and have the natural acidity and moderate alcohols that will provide great reward for those with the patience to hold on to a few bottles. With the 2019 vintage yielding an especially powerful wine, we hope you take our advice! JW

2019 saw the continued development of our somewhat unusual approach to co-fermentation. The Molinari vineyard was the first to be picked; each of its blocks were kept separate and co-fermented with a portion of the vineyard’s Petite Sirah. Next, the majority of the Petite Sirah from the Rutherford ranches was harvested all at once and held on cold soak for a week, waiting for the Zinfandel to be harvested. Once the Zinfandel was in tank and had begun to ferment vigorously on its native yeast, the cold Petite Sirah must was added as a part of a pumpover; this addition has the effect of lowering the temperature of the must, dropping the potential alcohol, and providing a significant boost to the phenolic profile of the wine. Most lots were pressed off prior to full dryness to prevent over-extraction, and the wine swiftly finished a natural malolactic fermentation. Approximately 50% of the wine was aged for 12 months in small concrete vessels, with the remainder in a combination of French and American oak—approximately 10% new oak overall. RW

THE BLEND

85% Zinfandel 15% Petite Sirah

59% *White Barn vineyard, St. Helena - Zinfandel*, 19% *Molinari vineyard, St. Helena - Zinfandel and Petite Sirah*, 8% *Galleron vineyard, Rutherford - Petite Sirah*, 14% *Small lots from multiple vineyards, including Gonzalez, Ricetti, Rossi, Pesch, Leeds & Pesch and Testa - Zinfandel and Petite Sirah*

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, with the Petite Sirah mainly planted in pockets of soil with high gravel content along the Napa river

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

STATISTICS

harvested September 9 - September 19
harvest chemistry: 24.5° brix, 7.2 g/L total acidity, 3.49 pH
final chemistry: 14.6% alcohol, 5.3 g/L total acidity, 3.72 pH, 0.07% residual sugar
bottled November 16 2020
11,200 cases produced

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