



FROG'S LEAP

1991 ZINFANDEL

Napa Valley

THE BLEND

100 % Zinfandel

STATISTICS

23.4° brix at harvest
13.6% alcohol
0.59 gr/1 total acidity
3.63 pH
aged 18 months in
American oak

WINEMAKING

unfined
unfiltered
organically farmed fruit

WINEMAKER

John Williams

ABOUT THE VINTAGE

Vineyards entered the growing season in a state of dormancy, induced by a December freeze which saw temperatures plummet into the teens. Heavy March rainfall prior to budbreak, followed by ideal weather during bloom, resulted in an abundant set of excellent fruit. Thinning of the resultant large crop was important and widespread. Cool to moderate temperatures, broken by a brief heat spike in early July, extended the growing season - ideal for concentrating fruit flavors and maintaining desirable high acidity. All varietals were intensely colored and rich in flavor at harvest.

ABOUT THE WINE

Part of the tradition of Frog's Leap wines has always been the juxtaposition of our serious, sophisticated style of wines with a refreshingly unpretentious way of presenting them. In many ways our 1991 Zinfandel is a perfect example of this dynamic character.

Make no mistake, this is a serious wine: deep, rich, intense, packed with flavor. The long, cool growing season of 1991 has been much talked about, and this Zinfandel is proof of the vintage's complexity. Yet, it IS Frog's Leap Zin... fun, lively, irreverent and drinkable to a fault.

1991 marks the first year fruit from the Tamagni Vineyard in Calistoga joins the Williams' Ranch and Battuello Vineyards' for the final blend. The harmony is evident: layer upon layer of sumptuous Zinfandel fruit. We've never worked harder to do less to a wine - organically farmed grapes, wild yeast and natural malolactic fermentations allow this Zin to be as pure as an expression of natural fruit character as possible. Sublime? Ridiculous? Try it soon at the beach - in a tuxedo!